

CATHARINA RED BLEND, STEENBERG



Vintage

2020



TECHNICAL ANALYSIS

Alcohol	Residual sugar
15.2	2.9
рН	Acidity
3.63	5.6

Catharina is bold yet suave, forthright yet subtle, assured and alluring!

TASTING NOTE

The 2020 Catharina red blend consists of 59% Merlot, 27% Cabernet Sauvignon and 14% Malbec. Displaying intense and inviting aromas of blackberry and plum, cassis and lavender blossom, vanilla stick and dark chocolate. Layers of concentrated red and black fruit (raspberry, blackcurrant and black cherry) show on both the nose and the palate, accented with a full, supple texture from the Cabernet Sauvignon component. Light herbal notes from the Merlot lend a refreshing finish, while the Malbec rounds out the blend, adding structure and depth.

VINIFICATION DETAILS

Steenberg Catharina, is blended from only the best barrels from each vintage. All blend components received the same vinification prior to blending. On average the grapes were harvested at a sugar level of 25°B. First crushed de-stemmed, 15% juice drawn

off, fermented on skins for 2 weeks with the temperature maxed at 28 degrees and gentle pump-overs occurred twice per day. The wines then underwent malolactic conversion in tank after which they were racked to barrels for 24 months. 60% 1st fill, 26% 2nd fill and 14% 3rd/4th fill 225l French oak barrels. After this maturation period the wines were racked out of barrel, blended, given a light fining and filtration and bottled in August 2022.

AWARDS

Platter: 94 pts

Wine Advocate: 90+ pts

ATTRIBUTES

