

CATHARINA RED BLEND, STEENBERG

Vintage

2018



STEENBERG



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

TASTING NOTE

The 2018 Catharina red blend consists of 50% Merlot, 36% Cabernet Sauvignon, 8% Malbec and 6% Petit Verdot. Complex layers of basil and cedar, cassis and lavender blossom, cinnamon stick and dark chocolate. Concentrated red and black fruit (raspberry, blackcurrant and black cherry) show on both the nose and the palate, accented with a full, smooth texture from the Cabernet Sauvignon component. Light herbal notes from the Merlot lend a refreshing finish, while the Malbec and Petit Verdot round out the blend, adding structure and depth.

VINIFICATION DETAILS

The grapes are crushed, de-stemmed, 15% is juice drawn off, cold soaked for 3 days, fermented on skins for 2 weeks with the temperature maxed at 28 degrees and gentle pumpovers occur twice daily. The wines then undergo malolactic conversion in barrels after which they were racked and returned to barrels for 15 months. 83% 1st fill, 17% 2nd fill 225l French oak barrels. After this maturation period the wines were racked out of barrel, blended, then returned to barrel for a further 9 months, after which it was racked to tank and given a light fining and filtration and bottled end July 2020.

TECHNICAL ANALYSIS

Alcohol

Residual sugar

14.0

1.5

pH

Acidity

3.60

5.8

ATTRIBUTES



Origin

South Africa



Variety

Red Blend



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Elunda Basson



Fining Agent

Patatin



Closure

Cork



Region

Constantia



Vegan

Yes