SECKFORD AGENCIES

STEENBERG

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CATHARINA RED BLEND, STEENBERG

Vintage 2017



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

TASTING NOTE

As the first Bordeaux-style blend composition in almost a decade; the 2017 consists of 79% Merlot, 12% Petit Verdot, 5% Malbec and 4% Cabernet Sauvignon. Layers of concentrated red and black fruit (raspberry, blackcurrant and black cherry) show on both the nose and the palate, accented with a velvety texture from the Petit Verdot. Light herbal notes from the Merlot lend a refreshing finish, while the new varieties of Malbec and Cabernet Sauvignon round out the blend, adding structure and depth. Dark fruit and spice, lifting acidity and an encompassing tannic finish create the optimal pairing for most red meat or rich sauce dishes. Will bottle age well for 7 to 10 years after bottling.

VINIFICATION DETAILS

Our flagship red, Catharina is blended from only the best barrels from each vintage. Each cultivar is vinified and aged separately in a traditional red wine making style. On average the grapes were harvested at a sugar level of 23- 25°B. The juice was fermented on the skins for 15 – 20 days, allowing the temperature in the tank to peak at 30°C. Gentle pump-overs occurred twice per day. After pressing, the wine was transferred to French oak barrels (75% new, 20% second fill and 5% third fill) for malolactic fermentation and maturation of 18 months. The constituent parts were then chosen, blended and returned for further maturation for 6 months. Thereafter the wine underwent a light fining before bottling in March 2019

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.1	2.6
pH	**Acidity**
3.49	6.0

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Red Blend	Yes	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Elunda Basson	Patatin	Cork	Constantia	Yes