



## Philosophy -

To express the unique old bush vines, the location & vintage while crafting a Steen which can improve with time in bottle – to this end we prefer to askew the use of oak, undergo extended cold ferments, mature *sur lie* (on the lees), bottle unfined & unfiltered.

## Vineyard -

Low yielding dry land bush vines planted in 1976 on decomposed granite atop the Paardeberg & 1975 on the leeward side of Kasteelberg in schist rich soils. Hand harvested at dawn & transported to the cellar. This vintage was highlighted by a drier than normal winter in 2014, warm dry spring & extremely early, but with near perfect harvest conditions.

## Vinification -

Paardeberg fruit was harvested first toward the middle of the third week of January & naturally fermented. The Kasteelberg fruit was harvested second week February & inoculated. All fruit was gently wholebunch pressed in a small pneumatic press, thereafter the juice was settled overnight prior to racking with a fair share of fine lees, inoculated & allowed a 3 week cold ferment in stainless steel. Post-fermentation the wines were racked with a portion of fine lees to a small 2750% tank & left undisturbed for 12 months prior to bottling unfined & unfiltered under screw cap to preserve the essence of the site, vintage & vines. Only yeast & small amounts of sulphur are added during the process.

## Wine -

Cling peach, apricot, bright citrus, Swartland *spiciness* & a beam of palate whetting acidity are hallmarks of this Steen. A perfect partner for a Sunday roast chicken with all the trimmings, fresh seafood, braised pork belly, firm *fromage* or enjoy as an aperitif. Serve chilled & best decanted.

**Anorak Facts** 

**Vintage** 2015 yielding 3000 bottles **Kudos** 93 pt Tim Atkin MW

**Alc.** 12.96%

**pH** 3.60

**TA** 5.3g/ $\ell$ 

**RS** 2.1 g/l

Drink now - 2025 | Cellar upright | Best Decanted | Serve Chilled