



FAT BARREL

WINE COMPANY



Wine & Vintage:	<u>Sparkling Steen 2016</u>
Origin:	Western Cape (Paarl, Wellington – Bovlei area)
Label:	RCL Sparkling
Farm Location:	Wellington, Western Cape, South Africa
Altitude / Distance from sea:	150m above sea level / ± 75km (± 121 miles)
Soil & Rootstock:	Clovelly, Stony Glenrosa soils & Richter 101-14, R110-R99
Vine age Trellising Pruning:	13 – 19 years 5&6 Wire Traditional
Winemaker :	Theunis van Zyl & Bob Lynde
Grape varieties analysis:	93% STEEN (Chenin Blanc), 7% Hanepoot. Acidity: 6.99 g/l, pH: 3.19, Sugar: 22 - 23° Balling. Yield : 8-10 Tons/Ha
Style of wine :	Off-dry Sparkling
Date Harvested:	February 2016
Date Wine was bottled:	July 2016
Vinification :	Grapes de-stemmed, cooled by mass cooler to 8-10 °C, left in the separator for 6 – 8 hours for skin contact to enhance the typical Chenin Blanc flavours. Then juice is drained from the separators & the free-run juice goes to tanks fermenters. The grapes are left to warm up to 16°C & the yeast is inoculated. Wine fermented @ 14-16°C for 10 – 14 days. Wine is left on lees for ± 14 days, and then racked from the lees to form secondary lees. When this forms, it is pumped over on a weekly base to further enhance the flavour & structure. Hanepoot is added to the blend to create a more fruit-driven, crisp sparkling wine.
Wood Maturation:	None.
Winemaker`s notes:	“If I could drink sparkling wine for breakfast, I would. And this craving was this wine’s inspiration. Like butter on your toast or cream cheese on your bagel, 7% Hanepoot (also known as Muscat) adds just the right “something special” to bright, fresh mineral-driven Chenin Blanc, or Steen as we call it down here in South Africa. I often tell my friends, “Here are some sparkling rocks from Africa that everyone can afford to enjoy!” Sip slowly.
Wine Analysis:	Alcohol 12,28 % : Residual sugar 12,70g/l : Total Acidity 5,40g/l : pH 3.38
Food pairing:	Any occasion, with or without your favourite snack or meal. “Bubbles on a budget. Bubbles for your baby. Bubbles to bring in the best of times. Bubbles for breakfast. By the way... Steen rocks!”