

## Steenberg Merlot 2003

Bronze - International Wine and Spirit Competition (IWSC) 2005

Young Wine Show 2003 - Class Winner; Gold

Young Wine Show 2004 - Bronze

Decanter Magazine UK - Silver

Classic Wine Trophy 2004 - Silver

This deep purple Merlot has incredible fruit concentration. Multi-faceted, with violets, incense and hints of soft spear mint on the nose. Black and red berry intensity on the palate, together with rich but subtle oak flavours and ripe tannins provide this wine with a long, full finish.



**variety :** Merlot | 100% Merlot

**winery :** Steenberg Vineyards

**winemaker :** John Loubser

**wine of origin :** Coastal

**analysis :** alc : 14.5 % vol   rs : 2.5 g/l   pH : 3.5   ta : 5.8 g/l

**type :** Red

**pack :** Bottle

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**in the vineyard :** Soil type: Clovelly / Decomposed granite

Trellising: Elongated Perold

Age of vines: 11 years

Pruning: Spur - 2 bud

Yield: 8 Ton/Ha

Rootstock: Richter 110

**about the harvest:** The grapes were harvested at a sugar level of 25Â° Balling on the 3rd March 2003.

**in the cellar :** The juice was fermented on the skins for the seven days, allowing the temperature in the tank to peak at 30Â°C. Air was incorporated during pump-overs which occurred 3 times per day. After pressing the wine was transferred to 225L new French oak barrels for malolactic fermentation and maturation. The wine was left in barrel for 14 months. It then underwent a light egg white fining before being bottled unfiltered.

### Steenberg Vineyards

Cape Town

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[www.steenbergfarm.com](http://www.steenbergfarm.com)