

Steenberg Merlot 2006

This deep purple Merlot has incredible fruit concentration. It is multi-faceted, with violets, incense, eucalyptus and soft spearmint on the nose; black and red berry intensity on the palate, together with rich but subtle oak flavours and ripe tannins which provide this wine with a long, full finish.

variety : Merlot | 100% Merlot

winery : Steenberg Vineyards

winemaker : John Loubser

wine of origin : Coastal

analysis : alc : 14.11 % vol rs : 2.6 g/l pH : 3.41 ta : 6.5 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

in the vineyard : Soil type: Clovelly / Decomposed granite

Trellising: Elongated Perold

Age of vines: 4 - 12 years

Pruning: Spur - 2 bud

Yield: 8 ton/ha

Rootstock: Richter 110

A lot of work is done in the vineyard before ever this Merlot is picked. Intensive suckering and crop reduction helps concentrate fruit and ensure that the Merlot has good colour and distinctive character. The overriding natural aroma of Steenberg's Merlot is mint and eucalyptus – a combination of soil, cool winds, clone and vineyard practices.

about the harvest: The grapes were harvested at a sugar level of 23° - 25° B in March 2006.

in the cellar : After harvesting the juice was fermented on the skins for 7 – 10 days allowing the temperature in the tank to peak at 30° C. Air was incorporated during pump-overs which occurred 3 times per day. After pressing the wine was transferred to new French oak barrels for malolactic fermentation and maturation of 14 months. It then underwent a light egg white fining before being bottled.



Steenberg Vineyards

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