

## Steenberg Nebbiolo 2007

This medium bodied Nebbiolo is light plum in colour with hints of stewed prunes, spice and strawberry preserve on the nose. Firm structure and good balance between acid, tannins and fruit on the palate.

The ideal partner for any Italian cuisine, but is extremely well complemented by touches of mushroom and truffle oil.

**variety :** Nebbiolo | 100% Nebbiolo

**winery :** Steenberg Vineyards

**winemaker :** John Loubser

**wine of origin :** Coastal

**analysis :** alc : 13.5 % vol    rs : 2.9 g/l    pH : 3.4    ta : 6.2 g/l

**type :** Red    **style :** Dry    **body :** Medium    **wooded**

**pack :** Bottle    **closure :** Cork

**in the vineyard :** Soil type: Clovelly/Sterkspruit

Trellising: Elongated Perold

Age of vines: 13 years

Pruning: Spur - 2 bud

Yield: 5 ton/ha

Rootstock: 101 - 114 MGT

**about the harvest:** The grapes were harvested at a sugar level of 25° B in March 2007.

**in the cellar :** After harvesting the grapes were crushed into stainless steel fermentation tanks where they fermented at 28° C for approximately 10 days. The juice was inoculated with a yeast strain chosen for the development of the natural characters in the Nebbiolo grape. Three pump-overs were done per day to extract colour and tannin. The wine was matured in second and third fill 225L French oak barrels for 12 months. After a light egg-white fining the wine was bottled.



### Steenberg Vineyards

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