

Steenberg Nebbiolo 2008

This medium bodied Nebbiolo is light in colour with strawberry preserve, dried prunes, sour cherries and forest floor on the nose.

Fine structure and good balance between acid, tannins and fruit on the palate make this wine ideal for any Italian cuisine, but is extremely well complemented by touches of mushroom and truffle oil.

variety : Nebbiolo | 100% Nebbiolo

winery : Steenberg Vineyards

winemaker : JD Pretorius

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 4.1 g/l pH : 3.59 ta : 6.0 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : Cultivar: Nebbiolo

Soil type: Clovelly / Sterkspruit

Trellising: Elongated Perold

Age of vines: 14 years

Pruning: Spur - 2 bud

Rootstock: 101 - 114 MGT

about the harvest: Harvested: March 2008

Yield: 6 Ton/Ha

The grapes were harvested at a sugar level of 25° Balling

in the cellar : After harvesting the grapes were then crushed into stainless steel fermentation tanks where they fermented at 28° C for approximately 10 days. The juice was inoculated with a yeast strain selected 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 underwent malolactic fermentation in new oak and there-after matured in second and third fill 225L French oak barrels for 12 months.



Steenberg Vineyards

Cape Town

021 713 2211

www.steenbergfarm.com