

Steenberg Merlot 2008

This deep purple Merlot has great fruit concentration, with hints of spice, aniseed and licorice. It is multi-faceted, with blueberry and dark chocolate aromas on the nose; and black and red berry intensity on the palate. Rich but subtle oak flavours provide this wine with a long, full savory finish.

Enjoy with Seared Tuna, Quail, Guinea Fowl or Duck, and good conversation.

variety : Merlot | 100% Merlot

winery : Steenberg Vineyards

winemaker : JD Pretorius

wine of origin : Coastal

analysis : alc : 14 % vol rs : 2.6 g/l pH : 3.40 ta : 6.3 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

in the vineyard : Cultivar: Merlot

Harvest date: March 2008

Soil type: Clovelly / Decomposed granite

Trellising: Elongated Perold

Age of vines: 6 - 14 years

Pruning: Spur - 2 bud

Yield: 8 Ton/Ha

Rootstock: Richter 110

about the harvest: Harvest date: March 2008

Yield: 8 Ton/Ha

The grapes were harvested at a sugar level of 23° - 25° Balling

in the cellar : Intensive suckering and crop reduction helps concentrate the fruit and ensure that the Merlot has good colour and distinctive character. After harvesting the juice was fermented on the skins for 7 – 10 days allowing the temperature in the tank to peak at 30° C. The wine was then transferred to a combination of new French and American oak barrels (85% French) for malolactic fermentation and left to mature for 14 months. It then underwent a light egg white fining before being bottled.



Steenberg Vineyards

Cape Town

021 713 2211

www.steenbergfarm.com