

Steenberg Merlot 1999

This deep purple Merlot has incredible fruit concentration. Multi-faceted, with violets, plum and hints of soft eucalyptus 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 | Merlot

winery : Steenberg Vineyards

winemaker : Nicky Versfeld

wine of origin : Coastal

analysis : alc : 13.6 % vol rs : 2.2 g/l pH : 3.63 ta : 5.7 g/l

pack : Bottle

Veritas Awards 2000 - Silver



about the harvest: The grapes were harvested at a sugar level of 24.5°B.

in the cellar : No SO₂ was added until after malolactic fermentation. The juice was fermented on the skins for the first three days, allowing the temperature in the tank to reach 35°C. Air was incorporated during pump-over. The temperature of the must was then kept at 21°C for the last 2 days. After pressing the wine was transferred to 225L French oak barrels for maturation. The wine was left in barrel for 12 months. It then underwent light sheet filtering before being bottled. No other fining was applied.

Steenberg Vineyards

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