

Steenberg Nebbiolo 2010

This medium bodied Nebbiolo is light in colour with aromas of dried prunes and apricots, perfume, spice and potpourri on the nose. Soft oaky notes support the wine well and add weight to the finish. Big tannins, unique to Nebbiolo, give the wine backbone and structure. Earthy notes on the aftertaste and a good acidity.

Earthy notes on the aftertaste and a good acidity makes this wine a great food wine, but it is extremely well complemented by any form of mushrooms and truffles.

variety : Nebbiolo | 100% Nebbiolo

winery : Steenberg Vineyards

winemaker : JD Pretorius

wine of origin : Constantia

analysis : alc : 14.05 % vol rs : 1.8 g/l pH : 3.58 ta : 6.2 g/l

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

pack : Bottle **size :** 0 **closure :** Cork

in the vineyard : Cultivar: Nebbiolo

Soil type: Clovelly / Sterkspruit

Trellising: Elongated Perold

Age of vines: 16 years

Pruning: Spur - 2 bud

Rootstock: 101 - 114 MGT

about the harvest: Harvested: March 2010

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. Two 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 225 litre French oak barrels for 15 months.



Steenberg Vineyards

Cape Town

021 713 2211

www.steenbergfarm.com