

Steenberg Merlot 2010

This multi layered Merlot shows flavours of dark berries, basil and spearmint on the nose. As it opens up, it flows into dark chocolate, plums and cedarwood. Intense and fine tannins give structure and length to the wine that finishes with great concentration and weight.

Enjoy with roast lamb, game or guinea fowl.

variety : Merlot | 100% Merlot

winery : Steenberg Vineyards

winemaker : JD Pretorius

wine of origin : Constantia

analysis : alc : 13.5 % vol rs : 1.6 g/l pH : 3.59 ta : 6.1 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

ageing : This wine will benefit greatly from cellaring, drink now until 2016.

in the vineyard : Cultivar: Merlot

Soil type: Clovelly / Decomposed granite

Trellising: Elongated Perold

Age of vines: 8 - 16 years

Pruning: Spur - 2 bud

Yield: 7 - 9 Ton/Ha

Rootstock: Richter 110

about the harvest: Harvest date: March 2010

The grapes were harvested at a sugar level of 23.5 - 25°B.

in the cellar : Intensive suckering and crop reduction helps concentrate the fruit and ensure that the Merlot has good colour and distinctive character. After harvest the juice was cold soaked at 10°C for 5 days and fermented on the skins for 7 - 10 days, allowing the temperature in the tank to peak at 30°C. 30% of the wine was left on the skins post fermentation for a further six weeks. The wine was then transferred to a combination of 80% new, 10% 2nd and 10% 3rd fill French oak barrels for malolactic fermentation and left to mature for 14 months. It then underwent a light egg white fining before bottling in August 2011.



Steenberg Vineyards

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