

Steenberg Merlot 2011

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.

variety : Merlot | 100% Merlot

winery : Steenberg Vineyards

winemaker : JD Pretorius

wine of origin : Constantia

analysis : alc : 14.0 % vol rs : 2.9 g/l pH : 3.52 ta : 5.5 g/l

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

pack : Bottle **size :** 750ml **closure :** Cork

ageing : This wine will benefit greatly from cellaring, drink now until 2018.

in the vineyard : Cultivar: Merlot

Soil type: Clovelly / Decomposed granite

Trellising: Elongated Perold

Age of vines: 9 - 17 years

Pruning: Spur - 2 bud

Rootstock: Richter 110

about the harvest: Harvest date: March 2011

Yield: 9.2 Ton/Ha

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. The grapes 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. The wine was then transferred to a combination of 64% new, 26% 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 November 2012.



Steenberg Vineyards

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