

## Steenberg Merlot 2000

The International Wine & Spirit Competition 2002 - Silver

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 : 14.5 % vol   rs : 2.0 g/l   pH : 3.49   ta : 5.4 g/l

**pack :** Bottle

The International Wine & Spirit Competition 2002 - Silver

Silver at Young Wine Show 2001

Veritas 2001 - Bronze

**in the vineyard :** Cultivar: Merlot

Soil type: Clovelly/Decomposed granite

Trellising: Elongated Perold

Age of vines: 9 years

Pruning: Spur - 2 bud

Yield: 9.50 Ton/Ha

Rootstock: Richter 110

**about the harvest:** The grapes were harvested at a sugar level of 24.5° Balling in February/March 2000.

**in the cellar :** No SO<sub>2</sub> 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

Cape Town

021 713 2211

[www.steenbergfarm.com](http://www.steenbergfarm.com)