

## Steenberg Pinot Noir 2000

This medium bodied Pinot Noir is a light red brick colour with hints of fresh cherries and spice on the nose. Firm structure and good balance between acid, tannins and fruit on the palate makes this wine the ideal partner for light red meat and poultry dishes.

**variety :** Pinot Noir | Pinot Noir

**winery :** Steenberg Vineyards

**winemaker :** Nicky Versfeld

**wine of origin :** Coastal

**analysis :** alc : 12.86 % vol   rs : 1.2 g/l   pH : 3.77   ta : 2.5 g/l

**pack :** Bottle

**in the vineyard :** Cultivar: Pinot Noir

Soil type: Glenrosa

Trellising: Elongated Perold

Age of vines: 7years

Pruning: Spur - 2 bud

Yield: 3.14 Ton/Ha

Rootstock: Richter 110

Clone: PN 113

**about the harvest:** The grapes were harvested at a sugar level of 22.5Â° Balling in January 2000.

**in the cellar :** The grapes were crushed and then pumped into stainless steel fermentation tanks. The grapes were inoculated with yeast and left to ferment on the skins for 5 days. After fermentation the skins were pressed and the wine was transferred to 1st and 2nd fill 225L French fill barrels for 12 months where it was left to undergo malolactic fermentation.



## Steenberg Vineyards

Cape Town

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