

## Steenberg Merlot 2017

Our Merlot 2016 is a savoury offering. A fresh and vibrant nose shows subtle aromas of fresh red fruits such as wild strawberry and cherry, intermingled with dried fynbos, lavender and fresh rosemary. On the palate, this Merlot displays notes of fresh plum, dark chocolate and black olive.

Enjoy paired with a roast rack of rosemary lamb.

**variety :** Merlot | 100% Merlot

**winery :** Steenberg Vineyards

**winemaker :** JD Pretorius

**wine of origin :** Western Cape

**analysis :** alc : 14.0 % vol   rs : 2.7 g/l   pH : 3.64   ta : 5.4 g/l

**type :** Red   **style :** Dry   **body :** Full   **taste :** Fruity   **wooded**

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

**ageing :** The balance between tannin and acidity will allow the wine to age comfortably for the next 10 - 15 years.

**in the vineyard :** Soil type: Clovelly / Decomposed granite

Trellising: Elongated Perold

Age of vines: 12 - 20 years

Pruning: Spur - 2 bud

Rootstock: Richter 110

**about the harvest:** Harvest date: March 2016

Yield: 10.1 Ton/Ha

The grapes were harvested at a sugar level of 23° - 25° B

**in the cellar :** Intensive suckering and crop reduction helps concentrate the fruit and ensure that the Merlot has good colour and a distinctive character. After harvesting the juice was cold soaked at 10° C for 5 days and fermented on the skins for 7 - 14 days, allowing the temperature in the tank to peak at 28°C. The wine was then transferred to a combination of 55% new, 20% 2nd, 17% 3rd and 8% 4th fill French oak barrels for malolactic fermentation and left to mature for 18 months. It then underwent a light fining before bottling in the second week of November.



### Steenberg Vineyards

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