

## Steenberg Merlot 2001

Michelangelo International Wine Award 2002 - Silver

Young Wine Show 2002 - Class Winner; Gold

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 :** John Loubser

**wine of origin :** Coastal

**analysis :** alc : 14.0 % vol    rs : 2.9 g/l    pH : 3.55    ta : 5.7 g/l

**pack :** Bottle

Veritas 2002 - Silver

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

Trellising: Elongated Perold

Age of vines: 10 years

Pruning: Spur - 2 bud

Yield: 8 Ton/Ha

Rootstock: Richter 110

**about the harvest:** The grapes were harvested at a sugar level of 24.5° Balling in March 2001.

**in the cellar :** The juice was fermented on the skins for the first three days, allowing the temperature in the tank to reach 30°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)