

Steenberg Merlot 2014

Our Merlot 2014 showcases purity and finesse due to a relatively cool vintage. A fresh and vibrant nose shows subtle aromas of sweet fruits such as black cherries and dark berries which are intermingled with lavender and rosemary. On the palate, this Merlot displays notes of aniseed with an earthiness and velvety texture supported by a fine tannin structure and fine acidity.

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 : 5.7 g/l

type : Red **style :** Dry **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 : Cultivar: Merlot

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 2014

Yield: 7.2 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 grape 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 70% new, 20% 2nd and 10% 3rd fill French oak barrels for malolactic fermentation and left to mature for 20 months. It then underwent a light fining before bottling in November 2015.



Steenberg Vineyards

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