



STEENBERG MERLOT 2016

Our 2016 Merlot is an excellent expression of the cultivar: rich with juicy red fruit and characteristic herbal highlights of lavender, fennel and anise with a lively eucalyptus edge. The nose offers cherry and redcurrant, while the palate reveals sour cherry, dark chocolate and spicy clove. Velvety texture is enhanced by refreshing acidity, while well-integrated tannins add structure. This fuller-bodied wine will stand up to rich dishes with strong Mediterranean flavours, such as braised and roast meats, tomato-based stews, mature cheeses and briny olives. Will bottle age well for five to seven years after bottling.



	Viticultural Details	Harvested	March 2016
		Soil type	Clovelly / Decomposed Granite
		Trellising	Elongated Perold
		Age of vines	13-21 years
		Pruning	Spur - 2 bud
		Yield	9 ton/ha
		Rootstock	Richter 110
	Technical Data	Alcohol	14%
		Residual sugar	2.2g / litre
		Total acid	5.3g / litre
		pH	3.5

Vinification

Intensive suckering and crop reduction helps concentrate the fruit and ensure that the Merlot has good colour and a distinctive character. The grapes were harvested at a sugar level of 23-25°B, after which the juice was cold soaked at 10°C for five days and fermented on the skins for 10 – 14 days, allowing the temperature in the tank to peak at 28°C. The wine was then transferred to a combination of 55% new, 30% 2nd, 10% 3rd and 5% 4th fill French oak barrels for malolactic fermentation and left to mature for 15 months. It then underwent a light fining before bottling in the second week of November 2017.

