



STEENBERG NEBBIOLO 2015

2015 was a very mild summer and resulted in quite a special vintage which we can see in the Nebbiolo. Slightly darker in colour than the 2014; the bouquet displays notes of rose petal, dried apricot and fynbos along with notes of leather and cherries. The wine displays the natural tart acidity and grippy tannins of Nebbiolo, accompanied with hints of sour cherries, raspberries and wild strawberry.

The wine shows beautiful fruit and floral characters in youth but will develop well over the next 7 to 10 years and will greatly reward those who resist it's youthful charm.



Viticultural Details	Cultivar	100% Nebbiolo
	Harvested	February 2015
	Soil type	Clovelly / Sterkspruit
	Trellising	Elongated Perold
	Age of vines	21 and 8 years
	Pruning	Box pruning
Technical Data	Yield	11 ton/ha
	Rootstock	101 - 114 MGT
	Alcohol	14%
	Residual sugar	2.22g / litre
	Total acid	5.4g / litre
	pH	3.62

Vinification

The grapes were harvested at a sugar level of 24°B and then crushed into stainless steel fermentation tanks where they fermented at 27°C for approximately 15 days. The juice was inoculated with a yeast strain selected for the development of the natural characters in the Nebbiolo grape. Two pump-overs were done per day to extract colour and tannin. The wine underwent malolactic fermentation in barrel and thereafter matured in 500L barrels with 17% first fill, 10% second fill, 20% third fill, 31% fourth fill and 22% fifth fill french oak barrels for 21 months.

