



STEENBERG
VINEYARDS

STEENBERG MERLOT 2021

Our 2021 Merlot is a quintessential cool-climate expression of the cultivar: elegant with soft dark fruit and characteristic notes of plum, liquorice, and mulberry with a lively edge. The nose offers cedarwood and lavender, while the broody and deep palate reveals raspberry preserve, umami and spicy clove. The velvety texture is enhanced by a refreshing acidity, while well-integrated, fine tannins add structure and a dry finish luring you back to the glass. This medium to full-bodied wine will stand up to rich dishes with strong Mediterranean flavours, such as braised and roast meats, tomato-based stews, mature cheese, and briny olives. Bottle will age well for five to seven years after bottling.



VITICULTURAL DETAILS	<i>Harvested</i>	<i>March 2021</i>
	<i>Soil type</i>	<i>Clovelly / Decomposed granite</i>
	<i>Trellising</i>	<i>Elongated Perold</i>
	<i>Age of vines</i>	<i>6-17 years</i>
	<i>Pruning</i>	<i>Spur - 2 bud</i>
	<i>Yield</i>	<i>8 ton/ha</i>
	<i>Rootstock</i>	<i>Richter 110</i>

TECHNICAL DATA	<i>Alcohol</i>	<i>14.41%</i>
	<i>Residual sugar</i>	<i>1.8g / litre</i>
	<i>Total acid</i>	<i>5.9g / litre</i>
	<i>pH</i>	<i>3.68</i>

VINIFICATION

Intensive suckering and crop reduction helps concentrate the fruit and ensures that the Merlot has good colour and a distinctive character. The grapes were harvested at a sugar level of 24-25^{°B}. 15% of the juice was drawn off before crush / de-stemming to improve flavour and colour. The juice was fermented on the skins for 10 – 14 days, allowing the temperature in the tank to peak at 28°C. After malolactic conversion, the wine was transferred to a combination of 3rd fill and older 225l French oak barrels to mature for an average of 24 months. It then underwent a light fining before bottling in August 2023.

