



STEENBERG
VINEYARDS

STEENBERG NEBBIOLO 2018

The nose initially shows a savoury aroma reminiscent of heirloom tomato relish. This is followed by hues of aniseed and dried porcini mushrooms along with some sour cherry, rooibos tea leaf, rose petal and bran. The wine displays the natural tart acidity and grippy tannins of Nebbiolo on the palate, although with a well-rounded and lighter mouth-feel than can sometimes be the case with this varietal. The bright, fresh palate eases off to reveal a classic Nebbiolo varietal character: sour cherry, raspberry and tobacco leaf linger to give the wine brilliant length and persistence.

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 its youthful charm. Pair this wine with a medium-rare springbok fillet with a cranberry/ cherry coulis.



VITICULTURAL DETAILS

<i>Cultivar</i>	100% Nebbiolo
<i>Harvested</i>	March 2018
<i>Soil type</i>	Clocelly Sterkspruit
<i>Trellising</i>	Elongated Perold
<i>Age of vines</i>	26 and 13 years
<i>Pruning</i>	Box pruning
<i>Yield</i>	11.3 ton/ha
<i>Rootstock</i>	101 - 114 MGT

TECHNICAL DATA

<i>Alcohol</i>	14.23%
<i>Residual sugar</i>	2.7g / litre
<i>Total acid</i>	5.9g / litre
<i>pH</i>	3.56

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 in 30% first fill and the balance third fill French oak barrels for 24 months. Bottled in July 2020.

