



STEENBERG
VINEYARDS

MERLOT 2022

Our 2022 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.

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 2024.

Cultivar	???
Vintage	March 2022
Soil type	Clovelly / Decomposed Granite
Trellising	Elongated Perold
Age of vines	6 – 17 years
Pruning	Spur - 2 bud
Yield	8 ton/ha
Rootstock	Richter 110
Area of origin	Western Cape



Alcohol: 14.73% | Residual Sugar: 1.8 g / litre | Total Acid: 5.9 g / litre | pH: 3.56