



STEENBERG
VINEYARDS

NEBBIOLO 2022

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 raspberry, sour cherry, strawberries, rooibos tea leaf, rose petal and violet and lavender. The wine displays the natural tart acidity and frontal 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.

VINIFICATION

The grapes were harvested at a sugar level of 25°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 conversion in tank and thereafter matured in 225, 400 and 500L in French oak barrels for 24 months. Bottled in December 2024.

Cultivars	100% Nebbiolo
Vintage	March 2022
Soil type	Clovelly / Sterkspruit
Trellising	Elongated Perold
Age of vines	15 years
Pruning	Box pruning
Yield	6 ton/ha
Rootstock	101 – 114 MGT



Alcohol: 14.75% | Residual Sugar: 2.1 g / litre | Total Acid: 5.7 g / litre | pH: 3.52