SECKFORD AGENCIES

STEENBERG

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MERLOT, STEENBERG

Vintage 2022



The 'classic' Merlot is an excellent expression of the cultivar and terroir.

TASTING NOTE

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.

VINIFICATION DETAILS

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.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.5	1.8
pH	**Acidity**
1.56	5.9

AWARDS

Tim Atkin MW: 92 pts
Platter: 90 pts
DWWA: Platinum 97 pts

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Merlot	Yes	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Elunda Basson	Patatin	Cork	Constantia	Yes