


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

ATTRIBUTES

 Origin South Africa	 Variety Merlot	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker Elunda Basson	 Fining Agent Patatin	 Closure Cork	 Region Constantia	 Vegan Yes