



STEENBERG NEBBIOLO 2017

Returning to this wine years after bottling has proven what a great vintage 2017 was for reds in Constantia. On appearance, this wine is ruby red with a typically clear yet bright hue. The bouquet displays primary notes of fresh strawberry coulis, dried cranberry along with some truffle, leather and red cherry. The wine displays the natural tart acidity and grippy tannins of Nebbiolo on the palate, although with a well-rounded and fuller mouth-feel than can sometimes be the case with this varietal. Flavours of 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 it's youthful charm.

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 with 20% first fill, 10% second fill, 20% third fill, 25% fourth fill and 25% fifth fill French oak barrels for 16 months. Bottled in October 2018.




Viticultural Details	Cultivar	100% Nebbiolo
	Harvested	March 2017
	Soil type	Clovelly / Sterkspruit
	Trellising	Elongated Perold
	Age of vines	26 and 13 years
	Pruning	Box pruning
Technical Data	Yield	11.3 ton/ha
	Rootstock	101 - 114 MGT
	Alcohol	15%
	Residual sugar	3.3g / litre
	Total acid	5.6g / litre
	pH	3.6

