



CELLARMASTER'S NOTES:

Gentle berry and vanilla toastiness on the nose with a typical Merlot ripe mulberry rich summer fruit palate. A soft mouthfeel, well-balanced tannins and smoothness ensure an elegant wine.

STYLE: A fruit driven unoaked dry red wine

CULTIVAR: 100% Merlot

TONS PER HECTARE: 10 t/ha

AGE OF VINE: 10 Years old

SOILS: Sandstone, Karoo

TRELLISING: 4 Wire Perold system

IRRIGATION: Drip irrigation controlled by a computer system through meters and tensiometers

HARVESTING: Machine harvested. Night harvested at optimum ripeness

VINIFICATION: The grapes were picked at optimum ripeness at 25 degrees Balling. Fermentation and post fermentation maceration took place on the skins for 8 days. The grapes were pressed gently and malolactic fermentation was encouraged. The wine was matured on French oak staves and older barrels for 8 months.

ANALYSIS: Alc: 13.01 % R/S: 2.7 g/l T/A: 4.6 g/l pH: 3.68

MATURATION POTENTIAL: 3 - 4 years

CASE SIZE: 6 x 750ml

BOTTLE BARCODE: 8719322640116

CASE BARCODE: 8 719322 64506 7

FOOD SUGGESTIONS

The wine drinks lovely with stews, chargrilled chicken, venison, lamb, smoked meats and flavourful cheeses.

ACCOLADES