



Estate Varietal Range

Merlot 2015

BLEND COMPOSITION

100% Merlot

ORIGIN

W.O. Stellenbosch

TECHNICAL NOTES

Grapes were handpicked early in the morning from blocks 5 & 7. Block 7 is situated next to a Eucalyptus forest which has an influence on the flavour profile of the wine. Grapes were picked at 25 balling. The grapes were stored overnight in the cold room before processed the next morning. Grapes were hand sorted and destemmed but not crushed. Whole berries were cold soaked for 4 days before being inoculated. Fermentation took about 15 days at 18 – 28 ° C with a carefully planned pump over schedule to ensure desirable colour and soft tannins. Malolactic fermentation was done in barrels and only free run juice was used. The wine was oak matured for 18 months in 300L French oak barrels, of which 30% was matured in new barrels. After final blending the wine was only cross flowed before bottling.

TASTING NOTES

Ruby, clear and bright. Blackcurrants, raspberries and hints of violet, well balanced oak displays cinnamon, vanilla, and white pepper perfume, finishing with just enough grip to reward patient cellaring. An elegant, polished wine, already drinking well. Best drunk now and until 2026..

WINE ANALYSIS

Alcohol: 14.5 %
Total Acidity: 5.95
g/l

pH: 3.41
Residual Sugar: 3.37
g/l

VINEYAR D

Climate
Coastal

Aspect
South facing slopes

Soil type
Tukulu and oakleaf

Clones
MO343,348

Rootstock
Richter 110, Ruggeri 140, 101-14

Planting date
1997 and 1998

HA planted
4.55 ha

Average tonnage
8 tons/ha

Irrigation
Drip irrigation

Trellis system
Extended Perold, 7 Strand

Harvest dates
March 2015

Total Production
28 barrels