

V2 MERLOT 2017

MERLOT



JOURNEY'S END
STELLENBOSCH SOUTH AFRICA



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. Average yield is 10tons/ha. Grapes were picked at 24 balling. Some 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 inoculated. Fermentation took about 15 days at 18 – 28 ° C with a carefully planned pump over/punch down schedule to ensure soft tannins. 50% of the wine was naturally fermented. Malolactic fermentation was done in barrels and only free run juice was used. Wine was oak matured for 16 months in 300L American and French oak barrels, of which 40% was matured in new barrels. After final blending the wine was only cross flowed before bottling.

TASTING NOTES

Ruby, clear and bright. Blackcurrants and raspberries, a hint of violets, with the French oak very well matched to allow the fruit to shine. Shows nutmeg, vanilla, and white pepper perfume, and finishes with just enough grip to promise good cellaring potential. An elegant, polished wine, already drinking well. Best drunk now and until 2020.

WINE ANALYSIS

Alcohol: 14 %	pH: 3.54
Total Acidity: 5.9	Residual Sugar: 3.8g/l
Climate	Kootstock
Coastal	Richter 110,
Aspect	Rugeri 110,
South facing slopes	104-114
Soil type	Planting date
Tukulu, Medium	2000-2001
decomposed-Granite	HA planted
Clones	4.55 ha
M0343,348	Average
	tonnage
	7.5

Irrigation

Drip irrigation

Vines per ha

2583

Trellis system

Extended Perold, 7
Strand

Harvest dates

01-05 March 2016

VINEYARD