

MERLOT 2007

VINTAGE A relatively wet winter ensured a vigorous spring growth. Budding, fruit set and veraison took place under slow increasing temperatures. Minimal rainfall during ripening held diseases at bay and a healthy physiologically ripe crop was harvested on the 27th February 2007.

VINEYARD Merlot is a fantastic variety so vineyard management techniques play a vital role in improving grape quality. Early suckering ensures that sufficient sunlight penetrates the canopy so the adverse effects of leaf and bunch shading on ripening are avoided. Green and half ripe bunches were removed during veraison and grape clusters thinned. This reduced the yield from 12 to 9 tons per hectare, which impacted positively on grape quality.

VINIFICATION The grapes were hand picked and sorted before destemming. Four day cold soak at 12-15°C ensured maximum colour extraction in a non alcoholic environment. During the early stages of fermentation regular pump-overs and punch-downs were carried out to add flavour and tannin structure. Fermentation temperature reached a maximum of 28°C. The 2007 Merlot was specially selected from the 12 new and second fill French oak barrels and bottled on 26 November 2008 after 19 months oak maturation.

ANALYSIS Alcohol 12.53% pH 3.36 Acid 6.67g/l

TASTING NOTES Lovely red colour. Attractive nose with an abundance of red berry fruit. Luscious fruit flavours with a hint of spice and coffee. Good integration between wood and fruit. Elegant (due to the low alcohol) with a persistent finish. Drinking well now but will improve over the following three years.

CELLAR DOOR PRICE

R95.00 per bottle
R570.00 per case of 6

