

1702



WINE ESTATE



MERLOT

VINTAGE:
2014

ORIGIN:
Cape Town

CLIMATE:
Mediterranean climate with warm, dry summers and a unique pattern of cool winds. Winters are cold and wet with an annual rainfall on the estate of 550mm. No irrigation, all dry land vineyards.

SOIL:
Oakleaf and Tukulu

VINIFICATION:
Grapes were handpicked at 24 °Balling from a yield of 12 Ton/Ha. Fermented in traditional open concrete fermenters with punch downs 4 times per day. Matured for 12 months in French oak barrels (20% new, 80% second/third fill).

ANALYSIS:
Alcohol: 14.34% vol.
Residual Sugar: 2.4 g/l.
Total Acidity: 5.7 g/l.
pH: 3.50

DESCRIPTION:
The wine has a deep crimson colour with rich concentrated flavours of dark chocolate, cherries and almonds. Beautiful silky and soft tannins combined with rich ripe fruit flavours resulting in a wine with great balance and elegance. It has the potential to mature for 5 – 8 years.

SERVING SUGGESTION:
Enjoy with all red meats, venison and springbok carpaccio.