

## **MERLOT**

### **VINTAGE**

2006

### **ORIGIN**

Western Cape, Constantia

### **CLIMATE**

Mediterranean – Wonderful cool breezes coming from the Atlantic Ocean. With an average rainfall of 1100mm per annum.

### **SOIL TYPE**

Glenrosa

### **VINIFICATION**

The grapes were picked at 25.5° Balling. Fermented for 14 days on the skins. Matured for 15 months in 225 litre barrels of which 40% New Never Oak and the balance 30%, 2<sup>nd</sup> fill and 30% 3<sup>rd</sup> fill.

### **PRODUCT DESCRIPTION**

A fruity Merlot with multiple berry and chocolate flavours, hints of almonds and vanilla. Mulberry fruit and mocha flavours finish with a wonderful soft lingering and very classic aftertaste. It is ready for immediate consumption, but has excellent maturation potential. To ensure maximum quality and complexity this wine has not been stabilized and filtered.

### **SERVING SUGGESTION**

Saddle of venison and redcurrant jelly.

### **WINEMAKER**

Boela Gerber

### **ASSISTANT WINEMAKER**

Michelle Rhodes

### **ANALYSIS**

Alcohol	:	14.47%
PH	:	3.57
Total Acidity	:	5.9g/l
R.S	:	1.5g/l