

MERLOT



GRAPES	100% Merlot
VINTAGE	2008
PRODUCTION AREA	Constantia, Western Cape
GPS CO-ORDINATES:	S 34 02 05, E 18 25 09
CLIMATE	Mediterranean climate with cool breezes from the Atlantic Ocean. Average rainfall of 1100mm per annum.
SOIL TYPE	Glenrosa
VITICULTURE	This wine mostly comes from a block that varies between 67m and 95m above sea level. The slopes are south to south east facing.
DATE OF HARVEST	Mid March
FERMENTATION METHOD	The grapes were picked at 25.5 ^o balling and fermented in open stainless steel tanks. During the first half of fermentation the wine was pumped over every 4 hours.
MATURATION METHOD	The wine matured for 15 months in 225 litre barrels of which 40% new French oak and the balance 2 nd and 3 rd fill barrels.
PRODUCT DESCRIPTION	A fruity Merlot with multiple berries, plums and chocolate flavours, hints of almonds, vanilla and mint on the nose. 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.
SERVING TEMPERATURE	17°C
SPECIFICATIONS	Alcohol content: 13.80%; Total acidity: 5.30 g/l; pH: 3.76; Residual sugar: 2.3 g/l; Extract: 33.7 g/l
WINEMAKER	Boela Gerber
ASSISTANT WINEMAKER	Daniel Keulder