

PRIVATE BAG X1 CONSTANTIA 7848 RSA TEL:+27 21 794 5128 FAX:+27 21 794 1999 <a href="https://www.grootconstantia.co.za">www.grootconstantia.co.za</a> Reg No. 1993/003391/08

## **MERLOT**



GRAPES	100% Merlot
VINTAGE	2012
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	Start March
FERMENTATION METHOD	The grapes were picked at 24.5° balling and fermented in stainless steel tanks. During the first half of fermentation the wine was pumped over every 4 hours.
MATURATION METHOD	The wine matured for 13 months in 225 litre barrels of which 44% new French oak and the balance 2 <sup>nd</sup> and 3 <sup>rd</sup> fill barrels.
PRODUCT DESCRIPTION	A full bodied Merlot with multiple berries such as plums, mulberry and hints of raspberry on the nose. Mulberry fruit and mocha flavours follow through on the palate with a classic Merlot aftertaste. The wine is ready for immediate consumption, but has excellent maturation potential.
SERVING SUGGESTION	Saddle of venison and redcurrant jelly.
SERVING TEMPERATURE	17°C
SPECIFICATIONS	Alcohol content: 13.92%; Total acidity: 5.70 g/l; pH: 3.55; Residual sugar: 2.5 g/l; Extract: 31.5 g/l
WINEMAKER	Boela Gerber
ASSISTANT WINEMAKER	Daniel Keulder