



MICHÉLE D'Or

A PASSION FOR PERFECTION

MICHÉLE D'OR MERLOT 2017

THE WINEMAKING

This wine consists of only one cultivar, Merlot. The grapes were handpicked and grapes were selected out of our best block of Cabernet Sauvignon. The grapes came in at 24 Balling, were destemmed and cold maturation lasted 48 hours. After cold maturation the pulp was inoculated with a yeast strain and fermentation took place for a period of 12 days at a temperature of 25 - 26 °C. In this 12 day period regular (4 times per day) pump overs were exercised. The juice was pressed when the fermentation finished which paved the road for Malolactic fermentation to start and finish in 18 days. The wine matured in 100% French oak barrels for a period of 12 months. After maturation the wine was prepared for bottling.

CELLAR MASTER COMMENT:

Expressive black fruit aromas of plum, raspberry and cherry with a light hint of spice. The wine is softly textured and velvety throughout on the palate with an intense fruit finish.

Maturation potential: 5-10 years.

CHARACTER:

Flavours of raspberry and cherry.
Enjoy with red meat dishes and poultry.
Best enjoy at 18 °C

ANALYSIS:

Alcohol	14.5%	FSO2	32
RS	4.4	TSO2	93
TA	5.8	pH	3.55
VA	0.63		



Merlot 2017

