



MICHÉLE D'Or

A PASSION FOR PERFECTION

MICHÉLE D'OR MERLOT CABERNET SAUVIGNON 2017

THE WINEMAKING

This blend consists of 2 cultivars, Merlot, Cabernet Sauvignon. All grapes were handpicked. The grapes came in at 24 – 26 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 25 days at a temperature of 24 - 27 °C. In this 25 day period regular (4 times per day) pump overs were exercised on each tank. The juice was pressed when the fermentation finished which paved the road for Malolactic fermentation to start and finish in 21 days. The wine matured in 100% French oak barrels for a period of 12 months. After maturation these cultivars were blended and prepared for bottling.

CELLAR MASTER COMMENT:

Deep garnet in colour with flavours of prunes, plums and a hint of cedar wood. On the palate the wine is medium bodied with soft juicy tannins leading to a fruit driven aftertaste.
Maturation potential: 3-5 years

CHARACTER:

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

ANALYSIS:

Alcohol	14.5%	FSO2	28
RS	3.5	TSO2	101
TA	5.8	pH	3.53
VA	0.65		

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