

SIGNATURE Merlot 2019

The Grapes

Our vineyards are grown using a philosophy of sustainability and minimal intervention and are fertilized with natural compost produced on the farm. Vineyards are meticulously managed to optimize quality. Grapes are selectively hand harvested to ensure only healthy, ripe bunches are used for production.

In The Cellar

The grapes were crushed into rotofermenters where they fermented for approximately 7 days. Juice was drawn off the skins to improve the wines colour and flavour intensity. The wine was matured in French oak for 8 months prior to bottling.

Tasting Note

An excellent ripe example of this popular Bordeaux variety. The wine is a blend of fruit, oak, and tannin. The bouquet offers a full fruit: mellow, with black and blueberries, plums, cherries with an herbaceous rhythm in the background that permeates all the wine and blends beautifully with the warmth of the fruit. The Palate is broad and deep, juicy and dripping blackberries and cherries. The tannins are firm, yet velvety, but the herbaceous notes create a layered structure interspersed with a pleasant crispness.



Serving Suggestion

Great drinking with a range of meat and pasta dishes but ideal with a braai or even duck. Ready for immediate drinking but will benefit from 2-4 years cellaring.

Cultivar Information

100% Merlot

Analysis

- Residual Sugar 4.3 g/l
- Alcohol 13.0%
- Acidity 5.8 g/l
- pH 3.4

Awards

• Double Silver Award in the NWC & Top 100 2020



