

# AMATRA RANGE

### 2022 "THE OREADS" MERLOT/CABERNET FRANC

ORIGIN: (Western Cape)

Stellenbosch, South Africa Elgin, South Africa

## CULTIVARS:

Merlot: 67% Cabernet Franc: 33%

## TASTING NOTES:

Generous, opulent core of ripe black plums from the Merlot component with underlying savoury, lead pencil shavings from Cabernet Franc fruit. Tannins are dry and suedey on the finish

# PHILOSOPHY:

To create a complex, mouth filling wine from ripened bunches with juicy purple fruit opulence and suede-like tannin structure for support. Optimal vine ripeness and canopy management are key to producing seamless Merlot and cabernet Franc that is perfectly suited to these varieties.

### VINEYARDS:

34-year-old Merlot vines are grown on deep clay soils and Cabernet Franc from cool climate Elgin. Since Merlot and Cabernet Franc are heat and water stress sensitive, adequate water monitoring is key. Vines are trellised on a lowwire fence system and stringent canopy management is implemented to contain leaf canopy to balance the fruit to leaf ratio. Bunches

are harvested by hand and sorted in the vineyard before arriving to the cellar.



### WINEMAKING:

Bunches are destemmed and crushed after meticulous bunch and berry sorting on the sorting tables to remove matter other than healthy berries. Fermentation is completed in tank and once primary fermentation is completed; the mash is pressed in a small basket press. The wine is then decanted to small French oak casks for secondary Malo-lactic fermentation and left to mature for 16 months. The final barrel selection is made and blended where it is lightly filtered to bottle.

#### ANALYSIS:

Alcohol: 14.0% ; Acidity: 5.2g/l ; pH: 3.76 ; Residual Sugar: 3.0g/l ; Total Extract: 30.3g/l

Our wine is Vegan made but not registered and IPW (sustainable wine production) audited.

### **RECOMMENDED BOTTLE MATURATION:**

In its youth, generous, mouth-filling plum fruit is well integrated with the wet stone and suedey texture of the Cabernet Franc fruit and over time will evolve to earthy, prunes, blonde tobacco and hazelnut paste with mellowed tannin structure. Wine should mature well for 8-10 years under optimal cellar conditions.

### **RELEASE DATE:**

September 2023

**QUANTITY OF BOTTLES:** 

5052 x 0,75ml

#### ACCOLADES:

2017 Tim Atkin Report:90 points2017 John Platter Guide:4\*2018 John Platter Guide:4\*2019 John Platter Guide:4\*2021 John Platter Guide:4\*2022 John Platter Guide:4\*2023 Tim Atkins Report:90 points