

# MERLOT 2018

## The Vintage

The 2018 vintage was affected by the worst drought conditions ever experienced in the Western Cape. Meticulous irrigation management supplied the precise quantity of water at the correct times to the vines. During such dry conditions diseases are restricted, resulting in the 2018 crop being entirely disease free. Furthermore, it resulted in our winemaking team having to preserve the grapes' aromatic potential through careful viticultural practices such as limited thinning, managing nitrogen nourishment, allowing adequate plant vigour, appropriate water supply and careful selection of harvest dates.

## Viticulture

The Merlot vineyards are planted on Hutton Oak Leaf soils at 200 metres above sea level on the slopes of the Tygerberg 7 kilometres from, and in sight of, the Atlantic Ocean. The age of the vines ranges from 14 to 17 years and an estimated 2,300 vines yield a crop of 7 to 8 tons per hectare per vintage.

## Vinification

Handpicked fruit was destalked, crushed and fermented in stainless steel tanks. The 'aerated pump-over' method was used to gently pump the fermenting juice over the skin cap four times a day for one-hour periods at a time, ensuring soft tannins. After fermentation the wine was pressed, racked and matured in 1/3 new French Oak, 1/3 in second fill French Oak and 1/3 in third fill French Oak for 13 months.

## Tasting Notes

Bright ruby in colour with a light red rim. a melange of aromas permeates the nose, showing truffles, forest floor, violets, plums and cherry. The palate is medium-bodied, reeling juicy fruit, wonderful texture, fine grained tannins and a silky finish.

## Food Complements

Merlot pairs well with lighter style dishes like panco-crumbed pork with mustard cream sauce or spaghetti pomodoro.

## Cellaring Potential

Enjoy the Merlot now or allow it to mature for a further 3 - 5 years.



## Analysis

Residual Sugar:	1,6 g/l
pH:	3,46
Total Acidity:	6,1 g/l
Alcohol:	14 %

