



SILVERLEAF MERLOT

COLOR:

Ruby red

NOSE:

Light red fruit bouquet with hints of fruit jam essences.

PALATE:

Ripe plum and jammy notes are supported by chocolate and spice on the palate. Easy as you like.

VINTAGE:

The 2022 vintage had pristine growing conditions, which allowed the grapes to ripen beautifully with nice concentrated fruit flavours on display.

WINEMAKING:

Things were kept simple in the winery when producing this wine. Using a classic Bordeaux yeast, a standard ferment was done on skins. Oak chips were added to the picking bins before processing, providing a super subtle oak influence and assisting with the overall structure of the wine. Aged in stainless steel tanks allowed the wine to preserve fruit freshness.

VINTAGE: 2022

ALC: 15.1%

STANDARD DRINKS: 8.9

CELLARING: 5 years