



## MERLOT

GRAPES	100% Merlot
VINTAGE	2016
PRODUCTION AREA	Constantia, Western Cape
GPS CO-ORDINATES:	S 34 02 05, E 18 25 09
CLIMATE	Mediterranean climate with cool breezes from the Atlantic Ocean. Average rainfall of 1100mm per annum.
SOIL TYPE	Glenrosa
VITICULTURE	This wine mostly comes from a block that varies between 67m and 95m above sea level. The slopes are south to south east facing.
DATE OF HARVEST	Late February to mid-March
FERMENTATION METHOD	The grapes were picked at 25 <sup>o</sup> balling and fermented in stainless steel tanks. During the first half of fermentation the wine was pumped over every 4 hours.
MATURATION METHOD	The wine matured for 18 months in 225 litre barrels of which 61% new French oak 10% 2 <sup>nd</sup> and 29% 3rd fill barrels.
PRODUCT DESCRIPTION	The warm, dry conditions of 2016 resulted in rich and ripe red wines. The Merlot shows ripe plums, black cherries and a hint of black currant on the nose with careful use of French oak. The palate is ripe, the black fruit and subtle oak follow, all framed by soft tannins and a fresh acidity.
SERVING SUGGESTION	Grilled Flat Iron Steak with Blue Cheese Butter or Spicy Cajun jambalaya.
SERVING TEMPERATURE	18°C
SPECIFICATIONS	Alcohol content: 14.2%; Total acidity: 6.5 g/l; pH: 3.47; Residual sugar: 2.5 g/l; Extract: 34.8 g/l
WINEMAKER	Boela Gerber
ASST. WINEMAKER	Rudolph Steenkamp