



MERLOT

GRAPES	100% Merlot
VINTAGE	2015
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 ^o 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 13 months in 225 litre barrels of which 51% new French oak 26% 2 nd and 23% 3rd fill barrels.
PRODUCT DESCRIPTION	The warm ripening conditions of 2015 produced ripe cherry and black berry flavours on the nose, with hints of tomato leaf and cinnamon. The velvety tannins and fresh acidity give the wine an long, elegant finish.
SERVING SUGGESTION	Basque-style chicken or Sweet Potato, Chickpea & Spinach Curry
SERVING TEMPERATURE	18°C
SPECIFICATIONS	Alcohol content: 14.2%; Total acidity: 6.5 g/l; pH: 3.51; Residual sugar: 2. g/l; Extract: 33.3 g/l
WINEMAKER	Boela Gerber
ASST. WINEMAKER	Rudolph Steenkamp