



MERLOT

Wine of Origin

WESTERN CAPE



Tasting notes

This is a supple, elegant and very appealing South African **MERLOT** with the tannins well-integrated, but prominent enough to need a year or two longer to show off the ripe, fleshy black-cherry, chocolate and oak shadings to their best advantage.

Winemaker's comments

Healthy, full-ripe grapes harvested and fermented dry on the skins. After malolactic fermentation matured on French oak.

Food pairings

Serve with a wide range of dishes including grilled meat, venison and hearty pasta dishes.

ORIGIN

Western Cape

Climate: Mediterranean climate with warm, dry summers and cold, wet winters, of approximately 600–800 mm rain per annum.

Soil: Table Mountain sandstone and Malmesbury shale.

TECHNICAL INFORMATION

Vintage: 2005

Alcohol vol: 13,5 % vol

pH: 3,41

Total acidity: 5,71 g/l

Sugar: 4,06 g/l