



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

Will be ideal with pork, poultry and veal 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: 2008

Alcohol vol: 13,85 % vol

pH: 3,41

Total acidity: 5,78 g/l

Sugar: 5,6 g/l