



Merlot 2022

Wine of Origin:
Coastal region

Viticulture:

The grapes for this wine were sourced from selected parcels of fruit from across the Coastal Region. Due to a cool, wet spring in 2021, budding was seven to 14 days later than usual, but consistently good and even. The viticulturalists had to apply careful crop control and patiently wait for grapes to achieve optimal ripeness. The slower ripening made for intense flavour in the grapes harvested in 2022, promising great wine.

Vinification:

After an early morning harvest, the grapes were destemmed only, and cold-soaked for 12 hours. Fermentation was carried out 'whole berry' to ensure a soft, elegant, fruit-forward wine style. Different blocks were vinified separately in stainless-steel tanks whereafter only free-run juice was transferred to older oak barrels for maturation over approximately 12 months. A small portion was matured in tank to enhance freshness of the final blend.

Winemaker's Note:

Our Merlot shows typical characters of ripe red berries followed by juicy fruit flavours on the palate. The wine has an exceptionally smooth mouthfeel, accentuated by supple, elegant tannin structure which will pair well with food. Well-balanced and natural acidity ensures a vibrant and lingering finish. This wine can be enjoyed now, however, it will also reward careful cellaring for at least three to five years.

Analysis:

Alc - 14%vol RS - 4.4/l TA - 5.8g/l pH - 3.70

