



TASTING NOTE from the Curators of Classic Wine

MERLOT 2013

The name comes from the Occitan word "Merlot", which means "young blackbird" ("merle" is the French word for several kinds of thrushes, including blackbirds); the name was thought to have been given either because of the grape's beautiful dark-blue colour, or the blackbirds' fondness for grapes. The softness and fleshiness of Merlot makes it a popular grape for blending.

The vines planted in Alluvial soils with good drainage, results in small concentrated berries, which delivers a well balanced wine that offers intense fruit flavours.



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| Appellation | Paarl |
| Varieties | Merlot 100% |
| Harvest Date | February 2013 |
| Analysis | Alc: 14% R.S 1.6 T.A 5.8g/l pH 3.51 |
| Fermentation | 4 weeks in stainless steel tanks which were pumped over 3-4 times a day as required. 1-2 weeks maceration on skins |
| Ageing | 15months: 30% third fill French oak (225 litre) and 70% 6000litre French oak vats |
| Bottling Date | December, 2014 |
| Optimum Drinkability | 2015 to 2020 |
| Enjoy With | Delicious with venison loin, rack of lamb or hearty pasta dishes. |
| Winemaker's Note | Merlot is a variety that works well in our warmer climate as the warmth reduces the green tannins Merlot can tend to have. We use no new oak on this wine and prefer to age it in third fill barrels as well as 6000L vats. This Merlot is dark in color and has a distinct purple edge. Enticing aromas of cherry and plum with a hint of violets from the glass continue to the palate. The finish is well rounded with soft tannins providing a Merlot with exceptional overall balance. |