

MERLOT 2016

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.



Appellation	Paarl
Varieties	Merlot
Harvest Date	February, 2016
Analysis	Alc: 14% R.S 2.2 T.A 6.4g/l pH 3.49
Fermentation	4 weeks in stainless steel tanks which were pumped over 3-4 times a day as required. 1-2 weeks maceration on skins.
Barrel Ageing	15 months: 30% third fill French oak (225 litres) and 70% 6000 litre French oak vats
Bottling Date	July, 2017
Optimum Drinkability	2017 to 2022
Enjoy With	Delicious with venison loin rack or hearty pasta dishes.
Winemaker’s Note	<p>Opaque, brick red in colour, this Merlot is showcasing loads of ripe blackberry, red berry and blackcurrant flavours. Hints of herbal and violet aromas are folded in layers of savoury and dark chocolate scent.</p> <p>The palate is medium/full bodied, reeling juicy fruit, with a wonderful texture, fine grained tannins and a silky finish.</p> <p>This keen balanced wine has a long lingering essence of berries and mint leaves, leaving the palate gently.</p>