



OLDENBURG

VINEYARDS

Merlot 2014

Viticulture

Cultivar clone	: MO192
Rootstock	: R110
Planted	: 2005
Row direction	: E / W
Plant density	: 2667 vines/ha
Soil type	: Vilafontes and Cartref
Trellis system	: VSP
Pruning	: 2 bud Spurs
Irrigation	: Supplementary drip
Picking date	: 19-03-2012
Grape sugar	: 24.5° B
Acidity	: 5.4 g/l
pH at harvest	: 3.41

Winemaking

Bunch and berry sorting	: By hand
Crushing and destemming	: Delicate processing
Pump overs	: 3 Times per day
Cold soak	: 3 Days
Yeast	: BDX Red
Fermentation temperature:	Max 28 °C
Wood maturation	: 19 months in 300L French Oak barrels, 40% new

Wine Analysis

Alcohol %	: 14.28%
pH	: 3.53
Total acidity	: 5.6 g/l
RS	: 3.2 g/l

Tasting Notes

Radiant, bright red hues. Blackcurrant, mint and savoury aromas prevail. The wine has a juicy, mineral core with fresh acidity and perky tannins. It is very accessible for immediate enjoyment but can be aged for a further 5 years at least.

Top Awards

Top 100 SA Wines 2015