



Oldenburg Vineyards

Merlot 2011

Viticulture

Cultivar	: Merlot, MO192, 343,348
Rootstock	: R110
Planted	: 2005
Row direction	: E / W
Plant density	: 2667 vines/ha
Soil type	: Oakleaf and Glenrosa
Trellis system	: VSP
Pruning	: 2 bud Spurs
Irrigation	: Supplementary drip
Picking date	: 24-02-2011
Grape sugar	: 25° B
Acidity	: 4.5 g/l
pH at harvest	: 3.82

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	: 16 months in 300L French Oak barrels, 50% new

Wine Analysis

Alcohol %	: 14.84%
pH	: 3.39
Total acidity	: 6.1 g/l
RS	: 3.39 g/l

Tasting Notes

The Oldenburg Vineyards Merlot has a vibrant, ruby red colour with an inviting nose of red cherries, raspberries and subtle vanilla oak spice. On the palate the wine is juicy with rich flavours of ripe summer berries and sweet red candy. Underlying notes of bay leaves and dark chocolate further enhance the complexity. The integrated, velvety oak tannins add structure and depth. The wine is well-balanced and full bodied, with lingering flavours of maraschino cherries on the finish.