



OLDENBURG

VINEYARDS

Merlot 2012

Viticulture

Cultivar clone	: 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	: 24-02-2012
Grape sugar	: 25.5° B
Acidity	: 4.8 g/l
pH at harvest	: 3.79

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, 50% new

Wine Analysis

Alcohol %	: 14.41%
pH	: 3.36
Total acidity	: 6.2 g/l
RS	: 2.2 g/l

Tasting Notes

To the eye the Merlot 2012 shows a translucent, red cherry hue. Plum, prune and blackcurrant notes define the nose. The oak wood is discernible as lightly toasted almonds. Ripe, red fruit introduces the palate. Mint and plum flavours add further complexity. The tannins are mild and support an elegant palate.

Top Awards

Top 100 SA Wines 2015