



OLDENBURG

VINEYARDS

Merlot 2013

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	: 25.0° B
Acidity	: 6,5 g/l
pH at harvest	: 3.32

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 %	: 14.60%
pH	: 3.59
Total acidity	: 5,6 g/l
RS	: 2,5 g/l

Tasting Notes

The wine shows aromas of macerated blackcurrants, cherries and plums. Ripe, fruit with well integrated caramel defines the palate with slight mint on a smooth mid-plate, following through to elegant tannins, ending dry.