



Oldenburg Vineyards Merlot 2010

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	: 9 th March 2010
Grape sugar	: 25° B
Acidity	: 5.91 g/l
pH at harvest	: 3.9

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 French Oak barrels

Wine Analysis

Alcohol %	: 14.46%
pH	: 3.81
Total acidity	: 4.6 g/l
RS	: 2.5g/l

Tasting Notes

The Merlot has a rich plum colour and complex aromas of rose petals, violets, raspberries, fynbos shrub and perfume. Integrated oak imparts whiffs of smoky cigar box. On the palate the wine has firm but velvety tannins, an elegant structure and a lingering finish of cherries and dark chocolate