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