



## Merlot 2019

**Wine of Origin:**  
Coastal region

**Viticulture:**

The grapes for this wine were sourced from selected parcels of fruit from across the Western Cape. Careful attention was paid to our viticultural practices to ensure optimum ripening conditions in the canopy and to achieve physiological ripeness. A very careful removal of green bunches from the vines was carried out just after veraison to ensure even ripening and concentration of flavour. Despite good rainfall, the 2018/2019 growing season was still greatly affected by the preceding drought, which resulted in smaller crops for the second year in a row.

**Vinification:**

After early morning harvesting the grapes were destemmed only, and after a 12-hour cold-soak, fermentation was carried out 'whole berry' to ensure a soft, elegant, fruit-forward wine style. The batches were fermented in stainless-steel tanks whereafter only free-run juice was transferred to older oak barrels for maturation over approximately 12 months. A small portion was matured in tank to enhance freshness of the final blend.

**Winemaker's Note:**

Our Merlot shows typical characters of ripe red berries followed by juicy fruit flavours on the palate. The wine has an exceptionally smooth mouthfeel, accentuated by supple, elegant tannin structure which will pair well with food. Well-balanced and natural acidity ensures a vibrant and lingering finish. This wine can be enjoyed now, however, it will also reward careful cellaring for at least four to six years.

