



MERLOT 2018

TASTING NOTES

Notes of mulberry elude you as the first sip reveals the sweet taste of strawberries. The red berry flavours gradually evolve into a dark, rich plum with hints of spearmint making a subtle appearance. The fine velvety tannins envelop your palate, leaving you with a lingering aftertaste that sparks romantic flavours of dark chocolate and vanilla essence. Long to be paired with an Ostrich steak and roasted wild mushrooms on the side.

WINEMAKER, DANIEL KEULDER'S COMMENTS

For the red cultivars, Merlot is probably the most suitable for our terroir at Nitida.

The canopy of the Merlot is completely opened right after flowering to let in as much sunlight as possible. Closer to harvest time the grapes are tasted on a daily basis to decide when the optimal harvest date will be.

The grapes are hand selected in the vineyard to make sure only the best quality grapes make their way to the cellar. Fermentation takes place in open fermenters with punch downs every 4 hours ensuring optimal colour, tannin and flavour extraction. Post – fermentation maceration on the skins take place for up to 6 weeks after fermentation. The wine is then matured in 100% small French oak (20% new oak) for 13 months followed by a light filtration prior to bottling.

VITICULTURAL DETAILS

Cultivar: 100% Merlot

Vintage: 2018

GPS Co-Ordinates: 33 50'9"S, 18 35'31"E

Soil Type: Hutton

TECHNICAL DATA

Alcohol: 14.7%

Residual Sugar: 3.2g/L

Total Acidity: 6.7g/L

pH: 3.53

Annual Production: 8900 Bottles

