



MERLOT 2019

TASTING NOTES

Delightfully flirtatious with hints of alluring red fruit. Caramel, dark chocolate & toffee are supported with touches of French oak and mint. Magic with roast leg of lamb. Open a second bottle for Chocolate Fondant to follow.

WINEMAKER, ETIENNE LOUW'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: 2019

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

Soil Type: Hutton

TECHNICAL DATA

Alcohol: 14.5%

Residual Sugar: 2.34g/L

Total Acidity: 5.7g/L

pH: 3.47

Annual Production: 8900 Bottles

