



## MERLOT 2017

### TASTING NOTES

Joyous dark red plums and ripe cherries leap out of earthy beetroot, almond skins and leathery pencil shavings with a surprise memory of dusty rhubarb. Might encourage a black forest cake pursuit. Will definitely do justice to a tender mushroom crusted fillet mignon with Gratin Dauphinois.

### WINEMAKERS COMMENTS

Great wine is made in the vineyard and this is even more true if the grape is grown on the right soils in the right area.

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 into the canopy 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% French oak (20% new oak) for 13 months followed by a light filtration prior to bottling.

### ANALYSIS

### VITICULTURAL DETAILS

Cultivar: 100% Merlot

Vintage: 2016

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

Soil Type: Hutton

### TECHNICAL DATA

Alcohol: 14.6%

Residual Sugar: 4.0g/L

Total Acidity: 5.8g/L

pH: 3.62

