



MERLOT 2016

TASTING NOTES

Definitely no faded rose here, but a cabaret starring violet petals and gentle vanilla, almost caramel essence. As coconut shortbread boogies with tentative cedarwood, shady green-leaf illusions hover in the wings. Needs no partner, but will prove popular with Saturday's brisket and vegan spring rolls.

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 on Nitida and that is the precise reason we decided make our first single varietal Merlot in 2016. 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.

VITICULTURAL DETAILS

Cultivar: 100% Merlot
Vintage: 2015
GPS Co-Ordinates: 33 50'9"S, 18 35'31"E
Soil Type: Hutton

TECHNICAL DATA

Alcohol: 14.65%
Residual Sugar: 2.71g/L
Total Acidity: 5.92g/L
pH: 3.56

