

MERLOT 2023

CULTIVAR:	MERLOT
VINTAGE:	2023
ALCOHOL:	14.53%
RESIDUAL SUGAR:	2.8G/L
TOTAL ACIDITY:	6.1G/L
PH:	3.64
PRODUCTION:	9 700 BOTTLES

TASTING NOTES

The smells of Christmas cake, allspice with sticky molasses and just a hint of cinnamon transfer you to a festive table, surrounded by only the closest of family and friends. Dark chocolate smothering cherry liqueur gives way to ripe, soft tannins. Multiple layers of silky smoothness demand you revisit every flavour that fills your mouth, paying special attention to the texture of the wine. This exquisitely crafted Merlot is sure to impress served alongside a slow-roasted beef brisket with smoked chipotle rub.



WINEMAKER'S NOTES

Merlot does notoriously well in Durbanville, as the ripening period is long and the grapes have a chance to reach phenolical ripeness (where the pips are also ripe and don't carry any of that bitterness and unripe characteristics).

Our version of this popular wine is a little more serious, showing a more complex, robust character which contributes to its ageing potential.

Older french oak barrels housed this wine for 11 months, thereafter it was prepared for bottling. We are exceedingly proud of how well our Merlot is received

2022

4 ½ ★
GOOD
VALUE

Platter's 2025
BY  Diners Club
INTERNATIONAL

2021

4 ½ ★
GOOD
VALUE

Platter's 2024
BY  Diners Club
INTERNATIONAL

DOUBLE
GOLD

M 2023
Michelangelo
International
Wine & Spirits Awards