

MERLOT 2024

CULTIVAR:	MERLOT
VINTAGE:	2024
ALCOHOL:	14.53%
RESIDUAL SUGAR:	2.8G/L
TOTAL ACIDITY:	6.1G/L
PH:	3.64
PRODUCTION:	9 700 BOTTLES

TASTING NOTES

Deep and brooding in colour, this Merlot is rich, structured and bold. Dark fruits—black cherry, mulberry and blackberry—meld with cassis, warm spice and a gentle smokiness that lingers like the memory of a fading fire. Mouth-coating tannins and supple richness bring depth and power, yet the wine remains inviting—a Merlot of substance, built for winter evenings and slow, thoughtful meals. Superb with slow-cooked beef short rib and creamy polenta.

NUTRITIONAL



INFORMATION

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

2024

GOLD



2025

2022



2025