


**MERLOT, STEENBERG**

Vintage

**2017**


The 'classic' Merlot is an excellent expression of the cultivar and terroir.

**TASTING NOTE**

Elegant with soft red fruit and characteristic notes of vanilla, cedar and clove with a lively edge. The nose offers red cherry and redcurrant, while the palate reveals sour cherry, coffee and spicy clove. The velvety texture is enhanced by refreshing acidity, while well-integrated tannins add structure. This fuller-bodied wine will stand up to rich dishes with strong Mediterranean flavours, such as braised and roast meats, tomato-based stews, mature cheeses and briny olives. Will bottle age well for five to seven years after bottling.

**VINIFICATION DETAILS**

Intensive suckering and crop reduction helps concentrate the fruit and ensure that the Merlot has good colour and a distinctive character. The grapes were harvested at a sugar level of 24-25°B, after which the juice was cold soaked at 10°C for five days and fermented on the skins for 10 – 14 days, allowing the temperature in the tank to peak at 28°C. The wine was then transferred to a combination of 50% new, 30% 2nd, 15% 3rd and 5% 4th fill 225l French oak barrels for malolactic fermentation and left to mature for 18 months. It then underwent a light fining before bottling in the second week of November 2018.

**TECHNICAL ANALYSIS**

Alcohol	Residual sugar
14	2.5
pH	Acidity
3.5	5.8

**ATTRIBUTES**

 Origin South Africa	 Variety Merlot	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker Elunda Basson	 Fining Agent Patatin	 Closure Cork	 Region Constantia	 Vegan Yes