



## MERLOT

Soft plums and cherries give way to spicy undertones with minty sweet fruit and dry tannins

**VINTAGE:** 2017

**ORIGIN:** Robertson

**VARIETY:** 100% Merlot

**SOIL TYPE:** Red clay, stone Karoo soil

## VINIFICATION

Harvested at 24.5° Balling and crushed into the main tank. Fermentation took place at 28° Celsius. The grapes were pressed at 5° Balling where after MLF took place in the tank and it was pumped over to the barrels..

## ANALYSIS

**Alc:** 14.5%

**R.S:** 2.9 g/l

**pH:** 3.41

**TA:** 6.3 g/l

**FOOD SUGGESTIONS:** Rosemary and mint crusted rack of lamb

