

MERLOT 2015

The name comes from the Occitan word “Merlot”, which means “young blackbird” (“merle” is the French word for several kinds of thrushes, including blackbirds); the name was thought to have been given either because of the grape’s beautiful dark-blue colour, or the blackbirds’ fondness for grapes. The softness and fleshiness of Merlot makes it a popular grape for blending.

The vines planted in Alluvial soils with good drainage, results in small concentrated berries, which delivers a well balanced wine that offers intense fruit flavours.



Appellation	Paarl
Varieties	Merlot
Harvest Date	February, 2015
Analysis	Alc: 14% R.S 1.7 T.A 6.6g/l pH 3.42
Fermentation	4 weeks in stainless steel tanks which were pumped over 3-4 times a day as required. 1-2 weeks maceration on skins.
Barrel Ageing	15 months: 30% third fill French oak (225 litres) and 70% 6000 litre French oak vats
Bottling Date	August, 2016
Optimum Drinkability	2016 to 2022
Enjoy With	Delicious with venison loin rack or hearty pasta dishes.
Winemaker’s Note	2015 was a great vintage for our Merlot. It does well in our region as we tend to get much softer tannins with the warmer weather. The colour is dark red with a plum skin hue. The nose is bright and youthful, with red currant and cherry flavours. The palate is fresh and clean with plenty of ripe red cherry, cassis and plum undertones. The mid palate is bright with fruit forward red fruits exhibited with moderate acid and soft tannins. The finish is long and smooth. This is a great wine to drink on its own or accompanied with a Moroccan lamb shank or some crispy duck pancakes.