



TASTING NOTE from the Curators of Classic Wine

MERLOT 2012

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 100%
Harvest Date	February 2012
Analysis	Alc: 14.5% R.S 1.5 T.A 6.1g/l pH 3.35
Fermentation	4 weeks in stainless steel tanks which were pumped over 3-4 times a day as required. 1-2 weeks maceration on skins
Ageing	15months: 40% new French oak (225 litre) and 60% second fill French oak (225 litre)
Bottling Date	March, 2014
Optimum Drinkability	2014 to 2019
Enjoy With	Delicious with venison loin, rack of lamb or hearty pasta dishes.
Winemaker's Note	Our 2012 Merlot has purity of fruit with very little new wood intervention, making the wine more approachable at a young age. Dark, inky red in appearance with cranberry, black cherry and ripe blueberry compote on the nose is complimented by subtle oak and juicy dark fruit flavours on the palate with a rich and characteristically velvety texture, fine soft tannins and a long savoury finish.