

MERLOT 2014

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, 2014
Analysis	Alc: 14% R.S 3.8 T.A 6.3g/l pH 3.60
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, 2015
Optimum Drinkability	2015 to 2020
Enjoy With	Delicious with venison loin rack or hearty pasta dishes.
Winemaker’s Note	The 2014 vintage of Merlot is clean and bright in the glass with a youthful inky colour on the edge. The nose presents primarily cherry, blackcurrants and clove spice. This is a medium-bodied soft tannin Merlot with savoury undertones. It has an extended length with a well balanced acid structure on the finish. It will work with most gilled red meats and certain types of fish, like salmon. Drink now or hold for 5 to 8 years.