



MERLOT

ABOUT THIS WINE

The warm Swartland climate and rich weathered shale soil the Merlot vineyards are planted on, contributes to a wine with expressive fruit flavours and soft, velvety tannins.

Our Merlot is elegant with well-integrated, subtle oak characters and a long finish.

WINE OF ORIGIN SWARTLAND

VINIFICATION WINEMAKER'S NOTE

Picked at the perfect ripeness our Merlot is fermented in temperature controlled stainless steel tanks. After pressing, the wine is matured in French oak barrels to allow the fruit flavours to evolve and integrate with the oak characters. We believe the natural fruit flavours in the wine should not be masked by overt oak flavours, thus we use only 3rd & 4th fill French oak barrels. The wine is further matured in bottle before being released into the market.

TASTING NOTE

Bright, red berry fruit flavours with subtle hints of herbs and a soft, silky finish.

ANALYSIS

ALC: 13.50% | TA: 5.00 g/l
pH: 3.68 | RS: 4.60 g/l

VINTAGE	CULTIVAR	WINE OF ORIGIN	HARVEST DATE	YIELD
2024	100% Merlot	Swartland	Feb-Mar 2024	10 tons/ha

