



## Merlot 2009

Wine of Origin Coastal Region

**Blend:**

Merlot 87% Petit Verdot 9% Cabernet Sauvignon 4%

**Production:**

750 cases of 12

**Grape source:**

85% Agter-Paarl, 15% Stellenbosch

**Wine analysis:**

Alc 14.0% • RS 2.5 g/l • TA 5.4 g/l • pH 3.68

**Winemaking techniques:**

Grapes sourced from several premium vineyards in the Paarl and Stellenbosch regions of South Africa. The grapes were crushed and de-stemmed then fermented over 7 days in stainless steel tanks with regular pump-overs. The wine was pressed and put back into tank for malo-lactic fermentation. 15% of the wine was matured in 2<sup>nd</sup> and 3<sup>rd</sup> fill 225L American oak barrels for 12 months. Fined and filtered before bottling.

**Vintage conditions:**

2009 was a relatively easy harvest, with near ideal weather conditions. Vineyards remained stress-free and healthy, ripening their crops easily. In general, the quality of the harvest for both red and white wines was very good.

**Wine description & food pairing:**

This wine is a classically styled Merlot showcasing all that makes Merlot such a crowd-pleasing wine: bold red-berry fruit and oak spice aromas with plush, ripe berry fruit and chocolate flavours. Soft, gentle tannins with a long finish. This Merlot will be wonderful just by itself or paired with lamb stew, lasagne, pizza, barbeque, and a wide range of other dishes. Serve at a cool room temperature.



**MAN**  **VINTNERS**