

M·A·N Family Wines

Merlot 2016



Wine description & food pairing

An elegant, classic style of Merlot with distinctive plum flavours and soft tannins. Dark ruby-red with aromas of plum, cherry and tobacco spices, complemented by savoury and earthy notes typical of Merlot. On the palate, the wine is soft with gentle tannins and hints of dark chocolate and blueberry. The finish is long and lingering. This medium-bodied wine will be wonderful just by itself or paired with roast chicken, lamb stew, lasagne and barbeques. Serve at room temperature.

Vineyards

From selected unirrigated vineyards in Agter-Paarl producing naturally low-yields with small berries.

Winemaking techniques

Grapes were hand-harvested at between 24 and 25° balling, 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. The wine was matured in mostly American oak barrels for 12 months. A small portion of unoaked wine makes for a softer complexity. Contributing to the structure and the body is 15% Cabernet Sauvignon that was blended in. Fined and filtered before bottling.

Vintage conditions

2015 growing season was hot and dry resulting in a very early ripening. Berries and clusters were very small with very low skin to juice ratios. Wines are deep in colour with ample fruit and texture.

Jan Fiskaal Merlot

The Jan Fiskaal (fiscal shrike) is a common sight in our vineyards. A small bird with a fierce reputation for driving out pests, its characteristic “chee-chee-chee” cry and black-and-white colouring make it easily recognisable.

Technical details:

Blend: Merlot 85%, Cabernet Sauvignon 10%, Tempranillo 5% · **Grape source:** 100% Coastal Region

Closure: Screwcap · **Barcode:** EAN 6009801341057 · **USA** 0-89419-17209-6

Alc: 13.5% · **RS:** 4.5 · **TA:** 5.75 · **pH:** 3.55