

M·A·N Family Wines

Merlot 2011



Wine description & food pairing

An elegant, classic style of Merlot with distinctive plum flavours and soft tannins.

Dark ruby-red in colour with aromas of plum and cherry-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 black cherry. 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 a cool room temperature.

Vineyards

Selected vineyards in Agter-Paarl and one smaller vineyard in Stellenbosch. Mostly unirrigated vineyards producing naturally low-yields with small berries.

Winemaking techniques

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 malolactic fermentation. 15% of the wine was matured in 2nd and 3rd fill 225L American oak barrels for 15 months. We blended in 10% Cabernet Sauvignon for structure and body. Fined and filtered before bottling.

Vintage conditions

The 2011 vintage in the Agter-Paarl region was a very good vintage for both red and white wines. With dry weather and little rain throughout the growing season, the vines remained healthy and ripened their fruit easily. The warm and dry growing season, combined with late summer heat waves, resulted in a high quality harvest with small berries and concentrated flavours. Overall the whites were very aromatic and showed typical varietal characteristics. Reds were full-bodied with soft tannins.

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 90% Cabernet Sauvignon 10% • Grape source: 100% Coastal Region

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

Alc: 14.00% • RS: 5.4 • TA: 5.5 • pH: 3.47