



Merlot 2010

Wine of Origin Coastal Region

Blend:

Merlot 87% Cabernet Sauvignon 10% Shiraz 3%

Production:

1666 cases of 12

Grape source:

77% Agter-Paarl, 23% Stellenbosch

Wine analysis:

Alc 14.0% • RS 3.89 g/l • TA 5.4 g/l • pH 3.51

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 2nd and 3rd fill 225L American oak barrels for 12 months. Fined and filtered before bottling.

Vintage conditions:

Good winter rains in 2009 kept vineyards healthy throughout summer. Excellent ripening conditions started the 2010 season, with cool temperatures prevailing. Strong winds resulted in some crop loss, but increased concentration of flavours in remaining fruit. Overall a small crop, generally of high quality.

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**