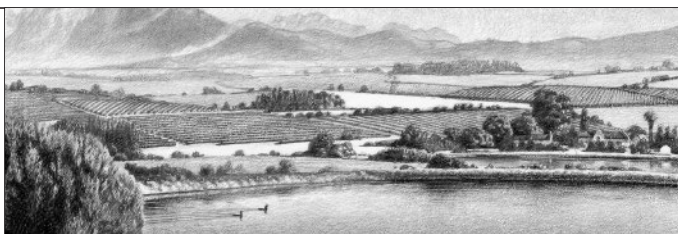


M·A·N Family Wines

Merlot 2012



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 barbecues. 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 2012 vintage was a good vintage for both red and white wines in the Agter-Paarl region. Temperatures were warmer earlier in the season, but cooled off towards the end allowing for slower and more balanced ripening, and resulting in moderate alcohol levels as well as good colour and concentration. Cool morning and afternoon breezes throughout summer helped to keep the ripening process smooth and steady.

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 15% • **Grape source:** 100% Coastal Region

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

Alc: 14.00% • **RS:** 3.9 • **TA:** 5.8 • **pH:** 3.47