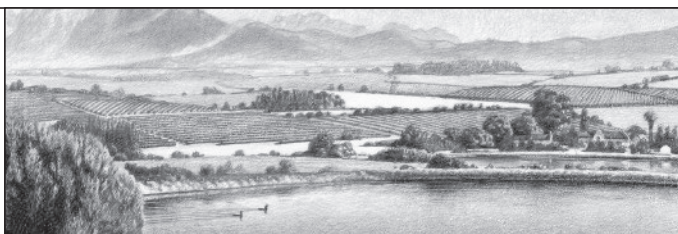


M·A·N Family Wines

Merlot 2013



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

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 9 months. 15% Cabernet Sauvignon was blended in, adding structure and body. Fined and filtered before bottling.

Vintage conditions

A cold winter in 2012 set the stage for a very good 2013 harvest. Yields were in line with long-term averages. The growing season was relatively dry and long, with slightly cooler than normal temperatures throughout, and no heat-waves. Harvest was 2 weeks later than normal, resulting in red wines with excellent colour, varietal character and soft, ripe 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 85%, Cabernet Sauvignon 15% • **Grape source:** 100% Coastal Region

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

Alc: 14.0% • **RS:** 4.9 • **TA:** 5.3 • **pH:** 3.55