

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 savory 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, lasagna and barbeque. 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 malolactic fermentation. The wine was matured in mostly American oak barrels for 12 months. A small portion of unoaked wine makes for a softer complexity. 10% Cabernet Sauvignon and 5% Tempranillo is added to enhance the smooth and lingering finish of the wine. Fined and filtered before bottling.

Vintage conditions

2016 was a very dry and short season with hardly any rainfall. This resulted in substantial preservation of aromatics in the wines. Unusually cool evenings were much appreciated and resulted in a healthy crop with minimal threat of disease. The lower temperatures also encouraged good moisture retention in the soils, thus lending intensely concentrated colour to the red wines.

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