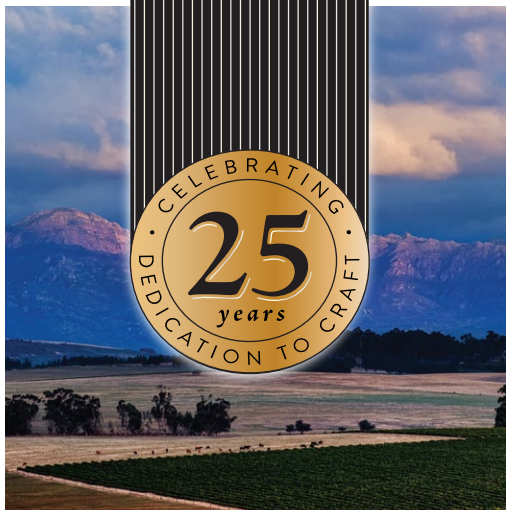




MAN Family Wines

Jan Fiskaal

Merlot

2025



This elegant wine has the hallmarks of a classic Merlot – dark fruit, earthy structure, and supple smooth tannins. The Jan Fiskaal (fiscal shrike) is a common sight in the vineyards. A small bird with a fierce reputation, its “chee-chee-chee” cry and black-and-white colouring make it easily recognisable.

WINE DESCRIPTION

This is a modern style of Merlot with plush, dark fruit flavours and smooth, structured tannins.

COLOUR: Dark ruby-red.

AROMA: Plum, cherry, and tobacco spices and earthy notes.

PALATE: Distinctive plum and cherry flavours, with a backbone of rich spices.

BODY: Medium to full body with soft, round tannins.

TECHNICAL DETAILS

VARIETAL: 89% Merlot, 8% Shiraz, 4% Cinsault

GRAPE SOURCE: Cape Coast

ALCOHOL: 13.5%

RESIDUAL SUGAR: 3.4

TOTAL ACIDITY: 4.8

PH: 3.59

VINTAGE

The long wet winter was followed by a temperate growing season. The canopies showed robust growth with healthy foliage, protecting grapes from excessive sun exposure. Pre-harvest was dry and moderate, allowing for slow ripening resulting in enhanced aromatics and exceptional colours in the reds.

VINEYARDS

From several dry-farmed vineyards in the Agter-Paarl area. The Malmesbury Shale soils have excellent water retention ability and produce concentrated, flavourful grapes with small berries, making for juicy wines with balance and elegance.

WINEMAKING

Grapes were hand-harvested and after crushing the grapes were fermented for over 7 days in stainless steel tanks with regular pump-overs. The wine was pressed and put back into tank for malolactic fermentation. 20% of the wine was barrel-matured in a combination of French oak and American oak for 12 months, 8% new oak. For a softer profile, a small portion is left unoaked. Fined and filtered before bottling.

SUSTAINABILITY & PRODUCTION

Integrated Production of Wine (IPW) Certified.

This wine is vegan-friendly.

CLOSURE: Screwcap