

STELLENBOSCH

900 SERIES MERLOT 2012

VINIFICATION

Wine maker description A complex three barrel limited release of multi-clone

Merlot. A dark medium-bodied wine with redcurrants, purple fig, white pepper and sweet clove aromas. Smooth tannins compliment the blueberry and blackberry fruits. A savoury expression of this variety with a long lingering

finish. Decanting recommended.

Varieties 100% Merlot

Origin Wine of Origin Stellenbosch

Vinification details These grapes received six days cold maceration prior to

fermentation in stainless steel tanks. Fermented at between 24-28°C for 1 and a half weeks. The wine was then moved into 225L barrels, 100% new French oak

225L barrels for 24 months maturation.

Date of bottling 3rd February 2014

Analysis pH 3.40 Total acidity 6.3g/l

Residual sugar 2.9g/l Alcohol 14.5%

PROVENANCE

Vineyard – Da Capo, Sir Lowry's Pass, Helderberg

Soils Granite/Tukulu (decomposed granite) / Table Mountain

Sandstone

Aspect Merlot - North West

Area Merlot – 8.03 Hectares

Trellising Vertical Shoot Positioning

Irrigation Drip

Predominant wind SE Summer/NW Winter

Date of planting Merlot – 2000

Clones Merlot – MO343, MO12, MO181, MO192 & MO3 on

Richter 110 & Ruggeri 140

Balling at picking Merlot – 25.3°B

