

## 900 Series Merlot 2015

## VINIFICATION

Wine maker A complex three-barrel limited release of multidescription clone Merlot from our best vineyard sites. A dark

full-bodied wine with ripe plum, white pepper, cacao, liquorice and blackcurrant aromas and flavours. A savoury expression of this variety with a long lingering finish. Tight, evolving tannins

suggest decanting is recommended.

Varieties 100% Merlot

Origin Wine of Origin Stellenbosch

Vinification details These grapes received 3 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 15th January 2018

Analysis pH 3.73 Total acidity 5.4g/l

Residual sugar 3.6g/l Alcohol 15.25%

## **PROVENANCE**

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

Soils	Granite/Tukulu	(decomposed	granite)/Table

Mountain Sandstone

Aspect South & south West

Area Merlot – 8 Ha

Predominant wind SE Summer/NW Winter

Date of planting Merlot – 1999

Clones Merlot - MO343 & MO12, MO181 & MO192,

MO3

Balling at picking Merlot – 24.2°B

