

M E R L O T 2 0 1 5

DESCRIPTION

A powerful complex Merlot, deep red in colour with aromas of youngberry, lavender and cloves. A multi-layered and ever-changing mid-palate with dark fruits of the forest and red currant flavours. A complex and vibrant wine that will reward cellaring.

> VARIETIES 100% Merlot

ORIGIN Wine of Origin Coastal Region

VINIFICATION

Following two days of cold maceration on skins, fermentation was completed reaching temperatures of between 25 °C - 28 °C. Malo-lactic took place in stainless steel tanks with French oak staves. The wine was then matured for approximately 14 months in small French oak barrels, 33% in 1st new oak and 67% in 2nd and 3rd fill.

> DATE OF BOTTLING 1st February 2017

> > ANALYSIS pH 3.67 tal acidity 5.00

Total acidity 5.0g/L Residual sugar 2.2g/L Alcohol 14.5%



