



# protea

## Merlot

VINTAGE: 2016

AVERAGE TEMP: 17.8°C

RAINFALL: 347mm

ORIGIN OF FRUIT: Darling and Paarl

SOIL TYPE: Decomposed granite

YIELD: 10ton/ha

HARVESTING BEGAN: 03/02/2016

HARVESTING ENDED: 16/02/2016

**IN THE VINEYARD:** These grapes are mostly selected from the Groenekloof ward in the Darling area. This area is unique because of its warm days and cool nights. This, together with the deep red soil, is beautifully expressed in the wine as a mix between dark and red fruit flavours with good concentration and a soft juicy tannin structure.

**WINEMAKING:** The Merlot grapes were harvested by hand at 24.8° Balling. After de-stemming and crushing the wine is transferred to 10 000 l French oak tanks and 10 000 l stainless steel tanks. Fermentation on the skins takes place at 26°C for about 15 days. The wine is drained from the skins and pressed. The free run juice and press juice are aged separately and blended after 8 months. Maturation takes place in 225 l 2nd- and 3rd –fill French oak barrels for about 12 months.

**TASTING NOTES:** Bold, enticing ripe blackberry and plum aroma.

Gentle, soft-fruited entry to the mouth. The juicy blackberry and plum flavours are immediately apparent, along with a subtle tinge of spice. Rounded, fleshy and voluptuous texture with a light squeeze of tannin. Structured but pliable and generous with a rewardingly long, velvet tail.

