



Buitenverwachting

Est. 1796

Grape variety:	MERLOT 2012
Location:	CONSTANTIA
Harvest date:	April 2012
Yield:	7 t/ha Clovelly/ tukulu soil
Vinification:	Fermentation and post maturation on skins for 21 days. Barrel matured for 18-24 months. 80% 1 st fill and 20% 2nd fill French Oak barrels. Medium toast Allier Oak
Bottling date:	January 2014
Alcohol:	14.5 %
Res. Sugar:	1.9 g/l
Total acidity:	5.7 g/l
pH:	3.48 g/l
Aging:	5-8 Years
Comments:	The 2012 vintage offers pronounced aromas of ripe blackfruit with notes of dried herbs and cedar wood. A balance of both earthy dusty characters with rich dark fruits makes this a particularly complex vintage
Food Match:	Pork, Oxtail, Quail dishes, Beef, Tomato pasta, Stilton and Mature cheddar.

