

MERLOT 2017

The Vintage

The 2017 vintage was recognised by consistent hot and dry weather, but with no significant heat waves. Moderate to cold nights, coupled with much-needed light rain early in December, resulted in favourable growing conditions and excellent flavour concentration and acidity.

Viticulture

The Merlot vineyards are planted on Hutton Oak Leaf soils at 200 metres above sea level on the slopes of the Tygerberg 7 kilometres from, and in sight of, the Atlantic Ocean. The age of the vines ranges from 13 to 16 years and an estimated 2,300 vines yield a crop of 7 to 8 tons per hectare per vintage.

Vinification

Handpicked fruit was destalked, crushed and fermented in stainless steel tanks. The 'aerated pump-over' method was used to gently pump the fermenting juice over the skin cap four times a day for one-hour periods at a time, ensuring soft tannins. After fermentation the wine was pressed, racked and matured in 1/3 new French Oak, 1/3 in second fill French Oak and 1/3 in third fill French Oak for 13 months.

Tasting Notes

Bright ruby in colour with a light red rim. The nose offers upfront aromas of raspberry, graphite and fresh plums. The wine presents fleshy plums and currants on the palate, underpinned by earthy flavours such as tobacco and liquorice.

Food Complements

Due to its position in the middle of the red wine spectrum, Merlot matches with a wide variety of foods. In general Merlot pairs well with chicken and other light meats. Enjoy the De Grendel Merlot with roast chicken, a simple shepherd's pie, or calf's liver and onions with mashed potatoes and gravy.

Cellaring Potential

Enjoy the Merlot now or allow it to mature for a further 3 - 5 years.



Analysis

Residual Sugar:	2,1 g/l
pH:	3,47
Total Acidity:	5,8 g/l
Alcohol:	14 %

