



CLASSIC

MERLOT 2016

VARIETY 100% Merlot

WINE STYLE

A medium to full-bodied, red fruitdriven wine made in a New-world style.

MATURATION

40% of this wine was matured in 225-litre French oak barrels for a period of 12 months. The balance was oak-staved for 6 months, with added micro-oxygenation.

VINIFICATION

The grapes originate from the Swartland and Agter-Paarl areas. Picked at optimal fruit ripeness, the grapes were cold-soaked for 24 hours and then fermented at between 26 °C and 28 °C, with regular pump-overs and punch-downs.

NOSE

Prominent red fruit aromas of mulberry and dark plum with a touch of strawberry. Subtle hints of toasted almonds and nutmeg aromas that follow through on the palate.

PALATE

Rich and ripe tannins give this wine its structure and body. Upfront red fruits fill the palate and leave a lingering after-taste.

FOOD

Enjoy this Merlot with a roasted tomatobased pasta, smoked pork fillet and, for the more adventurous, experiment with dark chocolate inspired desserts.

| Alcohol | 13,5% Vol |
|----------------|-----------|
| Total acid | 5,5 g/l |
| pH | 3,52 |
| Residual sugar | 2,7 g/l |