



protea

Merlot

VINTAGE: 2017

AVERAGE TEMP: 18.01°C

RAINFALL: 448.5mm

ORIGIN OF FRUIT: Darling and Paarl

SOIL TYPE: Decomposed granite and clay

YIELD: 10ton/ha

HARVESTING BEGAN: 30/01/2017

HARVESTING ENDED: 23/02/2017

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 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: Tempting black cherry and mulberry aroma with a gentle brush of sweet spices and a faint floral hint.

Soft and rounded entry with more of that black cherry and blue berry fruit appeal apparent in the mouth. A deeper, underlying cocoa note adds depth, interest and density to the palate. Lovely gentle texture, with supple pliability, which makes it so easy to drink. Structured with a long, rewarding aftertaste.

