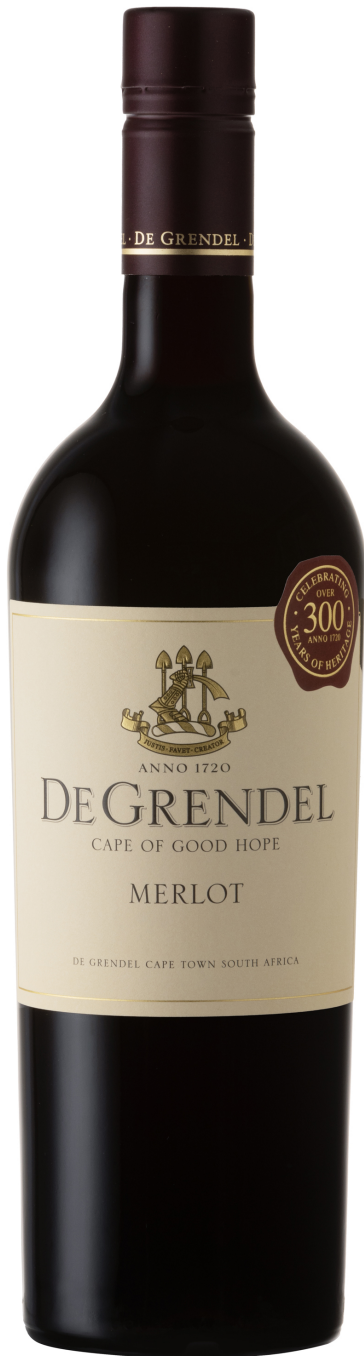




MERLOT 2023

VINTAGE

The winter season started earlier than usual, and March was a very wet month. Véraison started in the first week of January. Harvest was also early – 11 days earlier than the previous year – and stopped fourteen days earlier than in 2022. The temperatures were moderate with few heat waves. The bunches and berries were much smaller and compact this year.

VITICULTURE

The Merlot vineyards are planted on 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 15 to 18 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 conical-shaped stainless steel tanks. The 'aerated pump-over' method was used to gently pump the fermenting juice across the skin cap four times a day for one-hour periods at a time, ensuring soft tannin extraction. After fermentation the skins were pressed, racked and matured in 15% new French oak barrels and 85% in seasoned French oak barrels.

TASTING NOTES

Deep ruby red in colour with flashes of garnet, this cool-climate Merlot offers an inviting bouquet of black cherry, ripe plum and sweet raspberry, layered with notes of cedar, liquorice, tobacco leaf and subtle lavender. The palate is velvety and generous, revealing juicy dark berry fruit, gentle spice and finely integrated tannins. A long, polished finish lingers with hints of mocha. Beautifully balanced, the wine combines richness, freshness and elegance in a refined expression of Cape Town Merlot.

FOOD COMPLEMENTS

Try this Merlot with duck pancakes with hoisin and pickled cucumber, wild mushroom and truffle arancini, slow-cooked lamb kofta with pomegranate glaze, or even dark chocolate chilli mole brownies. Its soft tannins love rich umami, spice, and earthy-sweet contrasts layers

WINE OF ORIGIN

Cape Town

MAIN VARIETIES

Merlot

ANALYSIS

RS: 2.9 g/l | pH: 3.46 | TA: 6.0 g/l | Alc: 14.68 %

