



MERLOT 2022

VINTAGE

During 2021, a late winter and spring led to a late harvest season in 2022 with three small compact heat waves in January. Above average crop, quality, and quantity-wise.

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 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 wine was pressed, racked, and matured in 15% new oak, 40% second fill, 25% third fill, and 20% fourth fill French oak barrels.

TASTING NOTES

Deep ruby in colour, this cool-climate Merlot opens with aromas of ripe black cherries, plums, and a touch of violet, interwoven with hints of cedar and subtle spice. The palate is elegant and smooth, showcasing juicy red berries, cocoa, and a hint of earthiness. Balanced acidity and a medium body lead to a refined, lingering finish.

FOOD COMPLEMENTS

This cool-climate Merlot pairs wonderfully with herb-crusted lamb chops, slow-braised beef short ribs, or a rich mushroom risotto. Its elegant profile complements charcuterie boards featuring aged cheddar or gouda. For lighter options, try it with roasted root vegetables or tomato-based pasta dishes like classic lasagna or spaghetti bolognese.

WINE OF ORIGIN

Cape Town

MAIN VARIETIES

100% Merlot

ANALYSIS

RS: 2.5 g/l | pH: 3.55 | TA: 6.0 g/l | Alc: 14.57 %

