



CHEMICAL ANALYSIS

| | |
|-----------------------------|-------------|
| Cultivar | 100% Merlot |
| Vintage | 2024 |
| Alcohol | 14.79% |
| Total Acidity | 5.5 |
| pH | 3.71 |
| Sugar | 4.3 g/l |
| SO ₂ at bottling | 41 / 99 |



DE WETSHOF ESTATE MERLOT 2024

AN INTRODUCTION TO DE WETSHOF ESTATE

De Wetshof is a third generation wine estate in South Africa's Robertson Valley, where wine has been made for over 150 years. De Wetshof Estate is a pioneer of noble white wines in South Africa and has also introduced superior red cultivars to the Robertson Wine Valley.

On De Wetshof a firm belief prevails, namely that one cannot know where you are going unless you know where you have come from. This is why the history of De Wetshof's vineyards plays a profound role in determining present and future wine quality. Since the early 1970's meticulous records have been kept on each vineyard as to the plants' reaction to soil-types, irrigation and the vagaries of climate, as well as their development and progress over the years. Each vineyard is thus vinified separately during the wine-making process, the wine-makers having a clear understanding of what the fruit of each vineyard's labour is going to deliver during a specific year.

This commitment to site-specific vineyard management and wine-making has been an integral part of the De Wetshof ethos from the outset and remains a vital and non-negotiable aspect of all the Estate's wines.

VINIFICATION

The grapes were hand-picked and sorted, transferred to stainless steel tanks, and cold soaked for 2 days for soft extraction. They were inoculated with different yeast strains. A combination of pump-overs & punchdowns was used for extraction. Depending on the level of extraction, pump overs were stopped at various times during ferment. Malolactic fermentation took place in stainless steel after which the wines went to 225 l barrels for 12 months of ageing, before blending and bottling.

ORIGIN

Wine of Origin De Wetshof Estate, Robertson, South Africa

CLIMATE

The Robertson Valley is characterised by cold winters and sunny summers, with an average annual rainfall of 350 - 400mm. In summer a fresh southerly breeze from the Cape Agulhas coast has a cooling effect on the vineyards, allowing the grapes to ripen evenly and in perfect balance. Nights are chilly and during summer months a mist often shrouds the vineyards until late morning.

The dry climate and the bracing breeze keep pests to a minimum, resulting in sparse spraying programmes.

PRODUCT DESCRIPTION

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

IRRIGATION

Computerised irrigation systems linked to weather station data and the monitoring of soil moisture-content ensures the vines are given the correct amount of water needed to produce grapes of optimum ripeness and developed flavours.

SOILS

An abundance of free limestone is complemented by a heavy clay component ensuring excellent water-retention. This adds complexity and structure to the wines, allowing optimum varietal expression with classic red wine flavours of dark fruit, chocolate and pencil shavings.

VINEYARD INFORMATION

| | |
|----------------------|---|
| Age of the vines | 6 - 26 years |
| Vines per hectare | 4 500 |
| Rootstock | Richter 99, 110 101/14 |
| Planting row | 2,4m x 1m and 1,83m X 1,2m |
| Trellising style | 6 wire fence system cordon with spur pruning. |
| Yield | 8 tons per hectare |
| Maturation potential | 7 - 10 years |