TULBAGH MERLOT

Vintage: 2015

Origin: Tulbagh

Harvest details: The grapes are from selected vineyards on different soil types throughout the valley. Harvested by both machine and hand during February at 24.6ºB.

Cellar Treatment: Grapes are fermented on the skins under controlled temperatures. Yeast strains are selected to enhance the natural flavours of the grapes. Pump over’s took place every four hours during alcoholic fermentation. Wood staves were added during malolactic fermentation for more complexity.

Tasting Notes:

Colour: Deep, vibrant ruby with bright crimson rim.

Nose: Rich beefy and red berry flavours with some herbal top notes.

Palate: Full bodied, smooth supple ripe fruit. Well balanced palate.

Chemical Analysis:

- Alcohol: 14.30 % vol
- Residual sugar: 4.6 g/l
- TA: 5.4 g/l
- pH: 3.50

Specifications:

- Bottle colour: Dark green
- Bottle type: Claret
- Closure: Screw cap

Packed: 6 x 750ml
Bottle Barcode: 6005 682 000 564
Outer Barcode: 16005 682 000 561