



2004 Merlot

Technical details:

Varietal:	100% Merlot
Alcohol:	14.0%
Total acidity:	5,6 g/l
pH:	3,52
Residual sugar:	2,3 g/l

Tasting notes:

The grapes for this wine come from one single vineyard planted in 1998. The labourers refer to this block as “showblock” because of its unique high perfect canopies. Like all our vineyards this block is not irrigated and anchored in deep, decomposed granite soil with a high clay content. We pick this block over 3 weeks usually ending middle of March. All the berries are hand sorted to remove any green stems, etc. Cold soak practice is used to enhance flavour and freshness. Extended maceration is given in some years, but in 2004 we decided against this. The wine was aged in small selected French oak barrels for 13–14 months. Medium colour. This wine is classical with good red berry, dried prune and milk choc on the bouquet. Good mid palate weight with elegant tannin structure that ends dry. Expression of prune and fresh berry juice on the palate with depth and soft extraction flavours. Enjoy now, but will improve with some bottle ageing over the next 3–5 years Selected for the South African Airways Wine List 2006 – First Class & Business Class