



2006 Merlot

Technical details:

Varietal:	100% Merlot
Alcohol:	14.5%
Total acidity:	5.4 g/l
pH:	3.63
Residual sugar:	2.7 g/l

Tasting notes:

Our Merlot wine is probably our best known wine on the domestic market. We have been very successful with this wine, achieving many accolades and recognitions. We changed our vision regarding producing outstanding Merlot, just before the 2003 vintage started. We had only one goal in mind, to produce the best Merlot in South–Africa, with good classic varietal character and great value. We are blessed with some of the best red wine terroirs in the world. Not only are we blessed with deep, cool clay soils but we can also grow grapes without the use of any irrigation. This helped us to produce a great example of this noble, but “temperamental” wine. We look at the fruit which each specific vintage gives us before we decide which fermentation techniques we will use. All our grapes are hand picked and carefully hand sorted after destemming and before crushing. The sorting, we believe is very important for this varietal. Some years a cold soak will be given before fermentation. We also believe in extended maceration after fermentation, malolactic fermentation in barrel and a good proportion of new oak. We use specific barrels specially made in Pomerol, Bordeaux for ageing. The wine will be blended with some small amounts of either Malbec or Cabernet Franc in some years. Deep, dark colour. Complex nose with oodles of blackberry and red berry characters. On the palate it is almost seductive with velvety, polished tannins. Full bodied with enough fruit to support a good “dollop” of French oak. A wine that already shows potential, but has the potential to develop over the next 5–10 years into something very special. No vegetal or herbaceous characters in this wine just good enjoyable ripeness without being uncomfortably jammy. Drink now - til 2015.