



2008 Claypot Merlot

Technical details:

Varietal:	100% Merlot
Alcohol:	14%
Total acidity:	5 g/l
pH:	3.66
Residual sugar:	3.0 g/l

Tasting notes:

This wine is made only in some years and is one of the pinnacles of our range. The grapes come from our oldest block of Merlot on the farm. Like with all our other Merlot vines special attention is given to canopy management. We need enough balanced sunlight to get rid of any herbaceous character in our Merlot. We farm all these vineyards organically to get maximum fruit expression and to enhance the influence of soil. The block is picked 3–4 times starting end of February till middle of March. Handpicked grapes are vigorously sorted after destemming and before crushing to remove any unwanted green herbaceous stems. It is a very slow process, only doing about 1- 2 tons per hour, but with outstanding results. Some batches might get a few day pre – cold soak before a quick warm fermentation starts. The best batch of Merlot will stay up to 30 days on the skins before it is pressed and removed to new French oak barrels for Malolactic fermentation. This wine will then spend 18 -21 months in oak before a selection process will determine the best barrels for this wine. The wine is bottled without filtration in a heavyweight 887 bottle. Fantastic, dark red colour. You can almost see and smell the concentration. Fantastic fruit explosion with lovely spice and bitter chocolate in great combination with soft velvety tannins. Good oak evident adding complexity and length to this mouth watering wine. Drink 3 -8 years after vintage. Hope you enjoy this one.