



2008 Merlot

Technical details:

Varietal:	100% Merlot
Alcohol:	14.5%
Total acidity:	5.5 g/l
pH:	3.8
Residual sugar:	2.5 g/l

Tasting notes:

The grapes for this wine are grown in 2 different blocks. We use no irrigation and stick to our “natural” organic farming. We like our soil to express itself and therefore we believe that one can only talk about “terroir” if you have no irrigation or any interference with nature. The best wines in the world are grown in areas with no artificial irrigation and with deeply anchored roots. We do give special attention to our vineyard practices, focusing on a balanced crop and a good open canopy. We do vigorous suckering and also brake out side shoots early spring. We want the plants and its fruit to get use to the “African sun” and have a good balanced supply of sunlight. Everything is handpicked during March and some batches might get serious cooling treatment before destemming and crushing. We do have a great track record for Merlot, but we try to change one thing every year during our production. Some parts are naturally fermented and fermentation temperatures usually peak around 30 degrees. Extended skin contact might be given during some years. The wine spends 12–16 months in special imported French oak barrels. Deep, dark colour. Oodles of dark chocolate, raspberries and some hints of peppermint. A full bodied Merlot with crushed berry flavours and a beautiful, well balanced finish. An enjoyable wine with potential to mature for the next 3–5 years.