



2009 Claypot Merlot

Technical details:

Varietal:	100% Merlot
Alcohol:	14,5%
Total acidity:	5,5 g/l
pH:	3,74
Residual sugar:	2,4 g/l

Tasting notes:

This release is the 5th edition of this wine. Named after the rich, clay soils, where this single vineyard grows this wine is almost exclusively produced in very limited quantities for Hakkasan restaurant in London. The oldest Merlot block on the farm is meticulously handled by our viticulturist. Organic methods are used, like for the rest of the farm, and no irrigation is used. This force roots to dig deeper in the search of water and naturally concentrate the berries. With this method you get deeper more concentrated wines, with fatter palates and better balance. We are very much seen as Merlot specialists and try to improve this wine all the time. We harvest everything by hand and will in some years, put some batches in a cool room at -5 degrees. Lots of attention is given before crushing with special hand sorting to remove all green unwanted vegetal stems. We do only about 1.5 tons per hour and all cultivars and blocks are treated this way. Classic Old world techniques are used with warm fermentation and extended maceration after fermentation. We do not pick extremely ripe and are looking for good varietal character without alcohol levels exceeding 14 degrees. The wine is racked into specially produced Merlot barrels in April for malolactic fermentation. This wine spent 14 months in barrels before racking and sterile filtration. Deep, dark colour. Lovely nose of white chocolate and hint of black berries. Balanced palate with great depth, freshness and an array of fruit flavours. Well supported oak which complements instead of overwhelmed this “sexy” almost velvety wine. Enough structure, tannin and characteristics to last 6 – 10 years after the harvest.