



## 2012 Merlot

### Technical details:

Varietal:	100 % Merlot
Alcohol:	14%
Total acidity:	5.3 g/l
pH:	3.67
Residual sugar:	2.5 g/l

### Tasting notes:

Like all loyal Laibach followers know by now, we do produce some of the best Merlot wines in South–Africa. The new vintage is no exception. We proudly release the 2012 vintage of this wine. Made from some of our younger blocks on the farm, this wine again shows the importance of not just attention to detail in the vineyard and cellar but also the importance of terroir. Although Merlot in South–Africa gets a lot of bad reputation in the media, we believe that it is the grape best suited to our unique soil, slope, no irrigation and organic approach. We pick everything by hand when we believe that we reached good ripeness levels. Merlot does not want to be overstressed and also not be picked over ripe. The varietal very much have a sweet spot for alcohol level where you get the best fruit tannin balance. The grapes are destemmed and then sorted before crushing. This way we get rid of all unwanted green stems which can be a big problem in some years in South – Africa. After crushing the mash is gently moved to either small five ton open fermentation tanks or to closed tanks for a pre – cold soak for a few days. Most of the organic tanks are naturally fermented. Skin contact will be 10–35 days depending on block, style and vintage. Natural malolactic fermentation is done in stainless steel tanks and the wine will then be moved to small French oak barrels for maturation. Good, dark red colour. On the nose oodles of crushed berry and some mint chocolate evident. Medium bodied, with good grip and soft almost velvety tannin. Good mid palate structure and lovely gentle oak toast. A wine to be enjoyed 2–6 years after vintage.