



## 2013 Merlot

### Technical details:

Varietal:	100 % Merlot
Alcohol:	14%
Total acidity:	4.9 g/l
pH:	3.75
Residual sugar:	2.5 g/l

### Tasting notes:

A new release, of an old trusty Laibach wine. We are very well known for our Merlot wines. It is our most important grape varietal on the farm. We do have some of the best terroir south of the equator to grow and make world class Merlot wines. Deep, clay soils are essential in warm wine growing areas to grow Merlot successfully. Not only is moisture kept in, but clay is also much cooler than sand. We do not have any irrigation on the farm for our Merlot vines. We farm everything organically and we also do not have too much vigour and shaded fruit that usually gives some green pyrazine thin examples. Handpicked grapes are carefully destemmed and then sorted to remove all unwanted green stems. We do have a 3 – 4 day cold soak before a natural fermentation takes place. Depending on the season, skin contact can last from 7 – 40 days before pressing. All the wine will go through malolactic fermentation in tanks before it is aged in older French oak barrels for 12 – 14 months. The wine is bottled with a sterile filtration. Deep, dark colour. Good nose with hints of lavender and some milk chocolate. On the palate lots of fruits with spice, red berry and some meaty notes evident. Medium bodied, with lovely velvety tannin and some wood spice. A wine that is already drinkable now, but that has enough complexity which will reward some cellaring.