



MERLOT 2012

LOCATION

The Merlot vineyard is planted on N-NW; SW-W and N, S facing slopes from 160m-200m above sea-level. These blocks are planted on the following soil types n1: Swartland, Tukulu, Vilafonte and Glenrosa. These soils varies from medium to heavy textured, with a clay content that varies from 15-20%.

WINE MAKING

Received grapes during the morning. Crushing and de-stemming and the mash are pumped to Marionette fermentation tanks. We did 3 days of cold maceration. Yeast was then added so that fermentation could start. Fermentation temperature was held between 18-30°C. Aerated pump-over 4 times per day with moving one times the volume of the tank with every pump-over . MACERATION 15-25 days. Bucher Pneumatic press. The first press-wine went with the free-run and the next press-wine was kept aside and treated separately. Malo-lactic fermentation done in Stainless Steel tanks. 18 Months in French oak barrels - 20% new oak.

TASTING NOTES

A firm favourite at Morgenhof, this wine is a dark ruby coloured wine invites you to a nose full of black cherries, mulberries and mixed spice. These enticing flavours follow through onto a supple palate with dark chocolate flavours with a smooth lingering finish.

ANALYSIS

Alc:	14 %
T.A.:	5.7 g/l
PH:	3.52
RS:	3.0