



## MERLOT/ CABERNET FRANC 2011

### 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: Swartland, Tukulu, Vilafonte and Glenrosa. These soils vary from medium to heavy textured, with a clay content that varies from 15-20%. The Cabernet Franc is planted on a S, SW slope – mainly Tukulu soil

### WINE MAKING

The grapes were received during the early morning hours. Crushing and de-stemming commenced and the mash was pumped to 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-overs were performed 4 times per day with moving the volume of the tank once with every pump-over. MACERATION lasted 15-25 days. A Bucher Pneumatic press was used and the first press-wine went with the free-run and the next press-wine was kept aside and treated separately. Malo-lactic fermentation were done in stainless steel tanks. 18 Months oak contact in French oak barrels, 20% new oak.

### TASTING NOTES

A rich 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 %	Merlot 66%
T.A.:	5.3 g/l	Cab Franc 34%
PH:	3.53	
RS:	3.7 g/l	