



protea

Merlot

VINTAGE: 2018

AVERAGE TEMP: 20,3 °C

RAINFALL: 523,1 mm

ORIGIN OF FRUIT: Darling and Paarl and Robertson

SOIL TYPE: Decomposed Granite and Clay

YIELD: 10ton/Ha

HARVESTING BEGAN: 06/02/2018

HARVESTING ENDED: 15/02/2018

IN THE VINEYARD: These grapes are mostly selected from the Groenekloof ward in the Darling area. This area is unique because of its warm days and cool nights. This, together with the deep red soil, is beautifully expressed in the wine as a mix between dark and red fruit flavours with good concentration and a soft juicy tannin structure.

WINEMAKING: The Merlot grapes were harvested by hand at 24.8° Balling. After de-stemming and crushing the wine is transferred to 10 000 French oak tanks and 10 000 L stainless steel tanks. Fermentation on the skins takes place at 26°C for about 15 days. The wine is drained from the skins and pressed. The free run juice and press juice are aged separately and blended after 8 months. Maturation takes place in 225 L 2nd- and 3rd -fill French oak barrels and also on new French oak staves in tanks for about 8 months.

TASTING NOTES: Bright blue and black berry fruit aromas with a light leafy brush and cocoa nuances.

In the mouth the wine is immediately fruity, supple, soft and rounded with abundant juiciness. The rich, dark berries come through, along with the gentle spice and cocoa notes. The texture or mouthfeel is plush and velvety which makes this a very appealing, drinkable wine. Good pliable structure and length of flavour.

