



SAVANHA

SAVANHA SUN MERLOT 2019

WINEMAKER:

Lizanne Jordaan

ORIGIN:

Western Cape (predominantly from the Breedekloof region within the Western Cape)

TERROIR / SOIL:

Various soil types including alluvial, Clovelly and sandy soils.

VINEYARD AND CLIMATE CONDITIONS:

Bush vines and five-wire Perold trellised vines aged between 12 and 22 years yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 8 to 15 tonnes per hectare.

Average temperature: winter: 10 °C; summer: 28°C

Annual rainfall: 650 mm

Proximity to ocean: 20 – 100 km

WINEMAKING:

Grapes were handpicked at optimum ripeness, sorted, de-stemmed and gently crushed. The juice was chilled to between 10° and 12°C to enable cold maceration prior to fermentation in stainless-steel tanks. Daily pump-overs occurred during fermentation to extract further colour and flavour. Wines showing well-preserved fruit were selected for blending and fining. Sterile bottling took place after six months of maturation and integration.

ANALYSIS:

Alc:	13.54 %	TA:	5.6 g/L
RS:	2.9 g/L	pH:	3.64

APPEARANCE:

Rich regal red.

TASTING NOTE:

An accessible and fruit-driven wine. Plums and raspberries on the nose, with layers of red berries and a hint of spice on the palate, supported by a soft tannin structure.

SERVE WITH:

Roasted pork, meat loaf, chicken casseroles, pizza and meaty pastas.

