



MERLOT 2020

WINE OF ORIGIN:

Western Cape

VINTAGE CONDITIONS:

The 2020 vintage was characterized by generally favorable conditions, improved winter rainfall preceding the growing season and generally mild conditions. This resulted in improved crops in particular in the coastal areas or Swartland, Wellington, Paarl and Stellenbosch. The vintage period was lower in disease pressure than the 2019 vintage but some rainfall during vintage did require careful management. The spring period was unusually warm prompting early bud break and accelerated early growth while, the summer through vintage was mild in terms of temperature with fewer peaks or periods of high temperature. This resulted in an early vintage start and a compressed February finishing earlier than in recent years. Wines show great retention of freshness and flavor with good tannin development and aging potential. We are hugely excited about the quality of the 2020 Vintage.

WINE DESCRIPTION:

There is intense cranberries, strawberries on the nose of this wine, along with a hint of candy gloss and subtle oak on the palate. This is a smooth and juicy wine with a silky tannin structure and a lingering finish.

MATURATION:

Components of the wine were matured for between 4 months.

SERVING SUGGESTION:

Serve this wine on its own, with lamb or cold meats.

CELLARING POTENTIAL:

Enjoy now or anytime up to 18 months from vintage.

WINE ANALYSIS:

Alcohol: 14.37 % v/v • pH: 3.57 •

Total acidity: 6.38 g/l • Residual sugar: 6.26 g/l



