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WINEMAKER'S COLLECTION MERLOT 2017

A fine blend between young bush vine intensity and trellised vines. Smoothness all from the Swarthland Region

PRODUCT INFORMATION

VINTAGE	2017
VARIETALS	100% Merlot
ORIGIN	Wine of Origin Swarthland

VINIFICATION

The grapes are hand-picked in the early hours of the morning, destalked and crushed. The juice and grapes are cooled and pumped into stainless steel tanks, inoculated with yeast and fermented at 24 - 26°C. Finally the grapes are pressed, the juice transferred back to stainless steel tanks for malolactic fermentation that took place over 14 days. This wine is then further matured in tank for up to 12 months to soften and integrate the tannins before bottling.

WINEMAKER'S NOTE

Rich, ruby red colour with ripe, punchy, plum flavours, sweet black cherry, liquorice undertones and a lingering velvety finish. Delicate wood does not mask the ripe fruit.

TECHNICAL ANALYSIS

Alc.14% | RS 5.3 g/L | TA 5.3 g/L | pH 3.58

FOOD SUGGESTIONS

Enjoy with a variety of meats such as veal, meat loaf, Italian-style sausages, roast lamb or beef stews, baked/grilled chicken and pasta with a basil pesto based sauce.

CELLARING POTENTIAL

This wine is perfect to enjoy now and can mature up to 3 years.

SERVING TEMPERATURE 15 - 18°C

PACKAGING INFORMATION

BOTTLE BARCODE 6002390102948
CASE BARCODE 6002390122946

UNIT SIZE 750ML
BOTTLES PER CASE 6

AWARDS

Gold Wine Awards 2018 – One of the Top 5 Excellent Wine at the Price Brand