



LION'S HILL
WINE COLLECTION



SWARTLAND WINERY

LION'S HILL

Merlot

CONDITIONS

Temperate weather conditions and a mediterranean climate. Limited irrigation, mainly dry land bush vine vineyards

FERMENTATION TIME, TEMPERATURE & METHOD

Grapes crushed and fermented on the skins between 25 - 28°C for at least 3 days. Pressed in a tank press and fermented dry in stainless steel tanks. Malolactic fermentation is also finished soon after, and wine is cleaned and stored.

POST BLENDING TREATMENT

Different tanks are tasted, blended, filtered and stored in stainless steel until bottling

WINEMAKER'S COMMENT

Colour

Rich ruby red colour

Bouquet

Fruit driven with inviting raspberry, cherry and other ripe red berry flavours on the nose.

Palate

The palate is soft and well balanced with lots of fruit and berry flavours. Medium bodied with lingering aftertaste.

Cellaring

Drink now or cellar for 1 -2 years.

Food Pairing

Enjoy with a variety of meats like veal, meat loaf, Italian-style sausages, roast lamb or beef stews.

Notes:

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