

Signature Collection Merlot

2024

TASTING NOTE

Inviting aromas of red and black berries, followed by notes of ripe forest fruits and a subtle hint of mint. Deceptively easy to drink, the medium-bodied palate offers silky, smooth tannins with a refreshing finish.

SERVE WITH

A versatile all-rounder. Light meals such as pizza, lasagna, pulled pork tacos or gourmet flatbreads.

APPEARANCE

Medium ruby-red.

ANALYSIS

Alc: 13.6 % vol TA: 5.4 g/L

RS: 4.5 g/L pH: 3.59

WINEMAKER

Heidi Dietstein

ORIGIN

Western Cape

TERROIR / SOIL

The vertically trellised vines were planted between 13 and 23 years ago on undulating hills of decomposed granite and weathered sandstone. Where the clay subsoils are too structured and porous, supplementary irrigation ensures optimal foliage and even ripening. These vineyards were planted up to 80 km from the coast and are influenced geographically by mountains and the cold Atlantic coast. Complexity is achieved by blending these different regional wines.

WINEMAKING

The grapes were harvested at optimal ripeness, de-stemmed and crushed in stainless-steel tanks. Cultured and natural yeast helps unlock the grapes' aromatic fruit profile. After fermentation, 20% of the wine was matured in French-oak barrels for 8 to 10 months, and the remaining 80% was matured in stainless steel tanks with French-oak staves to complement the wine's flavour profile and length.



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AWARDS

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