



MERLOT 2020

Inspired by the brightest star in Taurus, the “giant red, Aldebaran, known as the “eye of the bull”.

VINEYARD NOTES

Site:	Blocks from East and South West facing slopes of Stellenbosch
Altitude:	180 to 200 meters
Soil Type:	Tukulu (decomposed granite)
Age of Vines:	13 years
Irrigation:	Drip irrigation
Climate:	Cool False Bay evening breezes

HARVEST NOTES

Grapes were hand-picked at optimal ripeness in early March 2020.
The yield was 5 tons per ha.

CELLAR NOTES

Maceration:	Cold soaked for 3 days
Fermentation:	Open micro fermenters
Pressing:	Basket pressed
Malolactic fermentation:	In the barrels
Maturation:	24 months in a blend of differing age French Oak 225 litres
Bottled:	August 2022
Production:	3200 litres

TASTING NOTES

Pure and aromatic with notes of strawberry, cherry and plum.
Soft entry on the palate with denser red and dark fruit, that adds to the complexity of the wine.

FOOD NOTES

This wine pairs well with beef carpaccio, drizzled with homemade mayonnaise, topped with rocket and parmesan shavings or a traditional Cape Malay bobotie.

TECHNICAL ANALYSIS

Cultivar:	100% Merlot
Alc:	14.5% Vol
Rs:	2.9 g/l
pH:	3.53
Ta:	6.3 g/l
Appellation:	Stellenbosch

