

MAASTRICHT

Merlot 2019



From the vineyard

The fertile Durbanville soil, quality of the dry-land Merlot grape, as well as the high rainfall, warmer summer days and cooler nights all contribute to the quality of Maastricht wines.

In the cellar

Hand-picked grapes at full phenolic ripeness were fermented in open fermenters; punched through every 3 hours. Malolactic fermentation took place in tank before the wine was racked into 225L French Oak barrels. Minimum fining and filtering were done before bottling

The winemakers notes

The nose shows hints of the spicy characteristics of the variety, and is complemented by dark berry fruit flavours. These flavours follow through on the palate, finishing with a juicy and elegant mouthfeel. The nose shows hints of the spicy characteristics of the variety, but is complemented by dark berry fruit flavours. These flavours follow through on the palate finishing with a juicy and elegant mouthfeel

Analysis:

ALC: 13.74 %

RS: 3.1 g/L

pH: 3.40

TA: 6.3 g/L