

MAASTRICHT

Merlot 2024



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 hints at the spicy characteristics, complemented by dark berry fruit flavours. These flavours persist on the palate, ending with a juicy and elegant mouthfeel.

Analysis:

ALC: 14.33 %

RS: 3.1 g/L

pH: 3.35

TA: 6.20 g/L