

MAASTRICHT

Merlot 2025



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

This cool-climate Merlot opens with alluring aromas of dark berries, ripe plum and subtle spice, complemented by delicate hints of herbs and cedar. The generous fruit flavours carry through beautifully onto the palate, supported by fine, silky tannins and refreshing acidity. Juicy, elegant and well balanced, the wine finishes with lingering notes of dark fruit and spice.

Analysis:

ALC: 13.67 %

RS: 3.3 g/L

pH: 3.53

TA: 5.7 g/L