



# protea

## Merlot

VINTAGE: 2019

AVERAGE TEMP: 20.1 °C

RAINFALL: 436.48mm

HARVESTING BEGAN: 8 February 2019

HARVESTING ENDED: 27 February 2019

ORIGIN OF FRUIT: Darling, Paarl and Robertson

SOIL TYPE: Decomposed granite and clay

YIELD: 10ton/ha

VARIETAL: Merlot

**IN THE VINEYARD:** Although we recorded moderate to good rainfall, some of the vineyards were still struggling to recover from the 3-4 year drought the Western Cape had recently experienced. As a result, lower yields were obtained with a bit of uneven ripening because of weather conditions. Despite this, the smaller berries have a greater concentration of flavours. Wines with good acidity and are characteristic of in the 2019 vintage.

**WINEMAKING:** Grapes were selected from different growing regions to suit the fruit driven, elegant style of the Protea Merlot. Grapes fermented in stainless steel tanks whereafter it was pressed and malolactic fermentation completed. The wine was aged on a selection of French oak staves for approximately 12 months.

**TASTING NOTE:** Vibrant black cherry and plum aromas with a hint of tomato plant and dark chocolate. The wines has instant appeal with soft, squish, succulent dark fruit with a light tobacco leaf edge. Ample plum and cherry with spice highlights and deeper earth- and cocoa notes below. Softly textured but with a supportive structure and frame. Lovely, generous ripe-fruited finish.

