



protea

Merlot

VINTAGE: 2020

AVERAGE TEMP: 18.2°C

RAINFALL: 621mm

HARVESTING BEGAN: 5 February 2020

HARVESTING ENDED: 24 February 2020

ORIGIN OF FRUIT: Western Cape

SOIL TYPE: Decomposed granite

YIELD: 11ton/ha

CULTIVAR: 100% Merlot

VINTAGE NOTES: The 2020 vintage yielded a better crop with larger yields than 2019 vintage thanks to good winter conditions. Good Winter rainfall was supplemented by post-harvest irrigation to produce healthy strong vines. Moderate summer temperatures during ripening contributed to good flavour retention in the grape. The 2020 vintage overall promises wines which are full of concentration and intense flavour.

WINEMAKING: The grapes used to produce this fruit forward; elegant style of wine was selected from specifically selected growing regions to ensure complexity. Alcoholic fermentation was completed in stainless steel tanks and vinification process was conducted with care to preserve the fruit components in the wine. After pressing, malolactic fermentation was completed in the tank. The wine was finally aged on a selection of French oak staves for approximately 12 months.

TASTING NOTES:

Seductive dark berry compote with attractive spicy highlights on the nose. Rounded, plush and appealing on entry, delivering what the nose promised: plum, mulberry, cherry and blackberry fruit sprinkled with spice. Soft textured and velvety smooth, the wine has a good frame and backbone. Beautifully poised and integrated, the flavours linger on a long, rewarding finish. Packed with appeal! by good structure and body.

Alc: 14 % TA: 5.3g/l pH:3.61 RS: 3.9 g/l

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