

TABLE MOUNTAIN

w i n e s

MERLOT 2020

The vineyards (viticulturist: Isabel Habet s)

The grapes were sourced from a selection of the Cape's premier vineyards in the Stellenbosch, Paarl, Wellington and Robertson areas. The grapes were harvested at optimal ripeness to achieve the fruit-driven character of the wine.

The winemaking (winemaker: Bonny van Niekerk)

The grapes were harvested by hand at 22° - 24° Balling in February and March. Each vineyard block was individually vinified. The juice was fermented at 24° - 26°C to retain fruit flavours. Fermentation was completed on the skins to ensure extraction of sufficient fruit, colour and structure, but not excessive, harsh tannins. Maturation took place on American oak after malolactic fermentation was completed.

WINEMAKER'S COMMENTS

COLOUR :

Bright ruby red.

BOUQUET :

An abundance of lively, succulent plum and red berry notes and attractive vanillin.

TASTE :

A medium-bodied wine with ripe black and red fruit flavours, rounded off by soft tannins and gentle oak flavours, ideal for drinking now.

FOOD PAIRING

Excellent with oxtail, casseroles, red meat, game, pizza and pasta dishes.

ANALYSIS

Alcohol	13.64% by volume
Residual sugar	6.25 g/l
Total acidity	5.18 g/l
pH	3.71

