

TABLE MOUNTAIN

wines

MERLOT 2022

THE VINEYARDS (VITICULTURIST: ISABEL HABETS)

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

THE WINEMAKING (WINEMAKER: BONNY VAN NIEKERK)

Grapes were harvested by hand in March at between 22° and 24° Balling and each vineyard block was vinified separately. The juice was fermented at low temperatures (between 13° and 15°C) to retain fruit flavours. In addition, three days' maceration helped preserve flavour while giving intensity of colour to the wine. The skins were then drawn off, pressed and fermentation completed.

WINEMAKER'S COMMENTS

COLOUR : Light ruby.
BOUQUET : Ripe berry character with dark chocolate.
TASTE : Medium bodied fruity with a soft and elegant, palate laced with ripe fruit and Spicy vanilla.

MATURATION POTENTIAL: Ready to drink now, but with further cellaring the wine will gain in complexity and character for the next 2- 3 years.

FOOD PAIRING

It can be enjoyed with poultry, veal and red meat dishes.

ANALYSIS

Alcohol	13.25% by volume
Residual sugar	6.95 g/l
Total acidity	5.57 g/l
pH	3.74

