

## Savanha Merlot 2003

The wine is dark ruby in colour, brilliantly clear, with a youthful purple edge. Inviting caramel and mint aromas are complemented by hints of eucalyptus. The fresh berry fruit is well integrated with the herbal and oak flavours and the soft, mouthfilling palate rewards with an abundance of chewy fruit, well balanced by firm, yet supple tannins.

Serve with red meat dishes: especially lamb or rich, spicy sausage.

**variety** : Merlot |

**winery** : Savanha

**winemaker** : Kobie Viljoen

**wine of origin** : Darling

**analysis** : alc : 14.28 % vol   rs : 3.3 g/l   pH : 3.3   ta : 5.8 g/l

**type** : Red   **body** : Full   **wooded**

**pack** : Bottle

**in the vineyard** : Trellised, 8-year-old vines planted on southeast-facing slopes yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 8 tons per hectare.

**about the harvest**: Grapes grown in selected vineyard blocks were picked at between 25 and 26 Balling.

**in the cellar** : Cold soaking for 2 to 3 days at a temperature of 13 to 14 Celsius ensured optimum extraction of colour and fruit flavours. Following fermentation, specific tanks were selected to undergo malolactic fermentation in oak barrels. Maturation in French oak barrels intensified the flavours and added complexity and finesse. The wines from selected barrels were then blended to create the unique style.

