

Savanha Merlot 2004

John Platter 2006 - 3 Stars

The wine is ruby, cherry red in colour, clear and brilliant. On the nose, it has a sweet plum fruit entry with caramel and vanilla flavours, which indicated softness and juiciness. The palate is velvety soft and very accessible, but still mouth filling with loads of plum fruit on the juicy and lingering palate.

Serve with red meat dishes such as lasagne or cheese.

variety : Merlot | 89% Merlot, 11% Cabernet Franc

winery : Savanha

winemaker : Kobie Viljoen

wine of origin : Western Cape

analysis : alc : 14.0 % vol rs : 2.7 g/l pH : 3.5 ta : 5.3 g/l

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

pack : Bottle

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ageing : Enjoy now, and within 3 years from harvest.

in the vineyard : Average Temperature: Summer 25°C Winter 17°C

Annual rainfall: 220mm

Proximity to ocean: 30km

Soil: Alluvial, Silty Dundee

Trellised, 8-year-old vines planted on south western-facing slopes yielded the grapes for this wine. The vines received supplementary drip irrigation and produced 10 tons per hectare.

about the harvest: Grapes were handpicked at 25°C Belling, which will ensure richness and easy extractable colour and flavour. The crushed grapes are chilled down to 14°C prior to fermentation in stainless steel tanks.

in the cellar : During fermentation, colour, flavour and structure are extracted during daily pump-overs. After fermentation, a percentage of the wine will undergo Malolactic fermentation on French oak staves and the other portion without any oak, focussing on fruit preservation. Selection of tanks, which contains the targeted characteristics, will be made, the wine will be blended and fined. After 6 months of maturation and integration, the first volume will be bottled sterile. The wine is blended with 89% Merlot and 11% Cabernet Franc.

