

Savanha Special Reserve Merlot 2004

John Platter 2006 - 3.5 Stars

Veritas Awards 2005 - Bronze

This wine is not available in South Africa

The wine is dark ruby in colour. Inviting caramel, subtle cigar box and mixed herbs complement rich berry fruit on the nose. The fruit is joined by hints of mint and chocolate on a velvety, mouth-filling palate.

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

variety : Merlot | 100% Merlot

winery : Savanha

winemaker : Kobie Viljoen

wine of origin : Coastal

analysis : alc : 14.39 % vol rs : 2.8 g/l pH : 3.65 ta : 6.1 g/l

type : Red **style :** Dry **body :** Full **taste :** Herbaceous **wooded**

pack : Bottle

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ageing : Enjoy now or within 5-7 years of harvest.

in the vineyard : Average Temperature: Winter 14.5Â°C; Summer 21Â°C

Annual Rainfall: 790mm

Proximity to Ocean: 21km

Soil: Clovelly, Tukululu and Vilafontes

Trellised, 6 year-old vines planted on east-facing slopes yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 8 tons per hectare.

about the harvest: Grapes were harvested from selected vineyard blocks at an average of 25.6Â° Balling and cold soaked for 2-3 days at 13-14Â°C.

in the cellar : Following fermentation, wines from specific tanks were selected to undergo malolactic fermentation in oak barrels. The wine matured in French oak, with only the finest wine selected for blending and bottling.

