

## Savanha Merlot 2005

The wine is 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.

Enjoy now, and within 2 years from harvest. Serve with red meat dishes such as lasagne or cheese.

**variety :** Merlot | 100% Merlot

**winery :** Savanha

**winemaker :** Kobie Viljoen

**wine of origin :** Western Cape

**analysis :** alc : 14.38 % vol    rs : 3.3 g/l    pH : 3.59    ta : 5.3 g/l

**type :** Red    **style :** Dry    **body :** Soft    **taste :** Fruity

**in the cellar :** The grapes were handpicked at optimum ripeness and selected before de-stemming. The slightly crushed grapes are chilled down to 10-12C (cold maceration) prior to fermentation in stainless steel tanks. This ensures optimum extraction of colour and fruit flavours. During fermentation daily pump-overs are carried out to extract further colour, flavour and structure from the grapes. Mainly focussing on fruit preservation, a 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 wine will be bottled sterile.

