

Savanha Merlot 2006

Sweet plum, caramel and vanilla aromas follow through to a velvety soft, accessible palate that shows rich, lingering juicy plum.

Serve with open roast lamb sandwiches with onion and chilli jam.

variety : Merlot | 100% Merlot

winery : Savanha

winemaker : Anton Swarts and Frans Smit

wine of origin : Western Cape

analysis : alc : 13.85 % vol rs : 4.5 g/l pH : 3.39 ta : 5.57 g/l

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

pack : Bottle **closure :** Cork

ageing : Enjoy now or within 2 years of harvest.

in the vineyard : Climate

Average Temperature: Winter: 17 Â°C/Summer 25Â°C

Annual rainfall: 220 mm

Proximity to ocean: 30 km

Soil

Alluvial, Silty Dundee, Tukulu and Oak leaf

Viticulture

Bushvines and five-Wire Perold-trellised vines aged 9-20 years yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 8-15 tons per hectare.

about the harvest: Grapes were handpicked at optimum ripeness.

in the cellar : After harvesting the grapes were sorted, de-stemmed and gently crushed. The juice was chilled to 10Â°-12Â°C to enable cold maceration prior to fermentation in stainless steel tanks. Daily pump-overs were carried out during fermentation to extract further colour and flavour. Wines showing well-preserved fruit were selected for blending and fining. Sterile bottling took place after 6 months of maturation and integration.

