

Savanha Special Reserve Merlot 2005

2007 John Platter Wine Guide - 3½ Stars

Veritas Awards 2006 - Bronze

Dark ruby in colour, the wine has an attractive nose of wild berry, caramel and cherry. These aromas are joined by oak-derived spice on a smooth, creamy palate of rewarding complexity.

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

variety : Merlot | 100% Merlot

winery : Savanha

winemaker : Kobie Viljoen and Frans Smit

wine of origin : Coastal

analysis : alc : 15 % vol rs : 4.5 g/l pH : 3.35 ta : 5.9 g/l

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

pack : Bottle **closure :** Cork

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ageing : Enjoy now or within 6 years of harvest.

in the vineyard : Climate

Temperature: Winter 8-19°C; Summer 13-29°C

Annual Rainfall: 780 mm

Proximity to Ocean: 15 km

Soil

Tukulu, Oakleaf and Vilafontes

Viticulture

Trellised, 6 year-old vines planted on southeast-facing slopes yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 7 tons per hectare.

about the harvest: Grapes were hand-harvested from selected vineyard blocks and meticulously sorted.

in the cellar : After cold soaking for 2-3 days at 13°C-14°C, the grapes were fermented in stainless steel tanks at 22°C-26°C. Wines from specific tanks were then selected to undergo malolactic fermentation in oak barrels. The wine matured in French oak, with only the finest wine selected for blending and bottling.

