

Yonder Hill Merlot 1996

Deep dark colour. Christmas cake nose; spice, mulberry, raspberry cassis. Good flavours, soft tannins. Just enough depth of fruit.

variety : Merlot | Merlot

winery : Yonder Hill

winemaker : David Lockley

wine of origin : Stellenbosch

analysis : **alc** : 13.06 % vol **rs** : 1.00 g/l **pH** : 3.43 **ta** : 5.2 g/l

type : Red **style** : Dry

pack : Bottle **closure** : Cork

in the cellar : VINEYARDS: Vineyards are nine years old and planted on the northern slopes of the farm. The vines are trained onto a five wire trellis system to maximise exposure to the sunlight and sea breeze. The use of minimal handling and insecticides shows our approach towards enviro-friendly farming methods.

SOILS: Deep fertile Oakleaf or Clovelly soil. The 20 to 30 cm of lime becomes a good mixture of sand to sand-lime-clay soil medium. It is then followed by 50 to 60 cm of wet zone, as a result of limited amounts of clay, with apparent granite origin.

WINEMAKING: The berries ripened in the early months of the year and were then gently crushed. Fermentation on the skins took place, followed by gentle pressing. Thereafter the wine spent 24 months in the finest 225 l French Oak barrels.