

WhaleHaven Merlot 1996

This Merlot is characterised by a dense spiciness, which merges in a crescendo of opulence with succulent brambleberries. 8 Months maturation in small French oak barrels, has enhanced the complexity.

variety : Merlot | Merlot

winery : Whalehaven Wines

winemaker : Storm Kreusch

wine of origin : Elgin

analysis : alc : 13.2 % vol rs : 2.1 g/l pH : 3.4 ta : 6.2 g/l



in the cellar : The grapes for this Merlot were obtained from the high altitude vineyards of Oak Valley, Elgin. Predominantly Italian clone Merlot. Sugar 23,2°Balling; pH 3,2; TA 8,4 g/l at harvest. After destalking, pure yeast culture was added. Once fermentation was underway, enzyme added to assist colour extraction. Pumping over & punching down 3 - 4 time a day. Maximum fermentation temperature, 28°C. Post fermentation skin contact for 3 days.