

## Alexanderfontein Merlot 2008

Colour: Ruby red colour.

Aroma: Plums, herbs and crushed berries.

Flavour: Toasty oak and plums.

Finish: Subtle and balanced palate.

General: Merlot vines are very generous when bearing fruit and we are always careful not to over crop. This will lead to dilution and loss of colour intensity.

**variety** : Merlot | 100% Merlot

**winery** : Ormonde Wines

**winemaker** : Michiel du Toit

**wine of origin** : Darling

**analysis** : **alc** : 14.38 % vol **rs** : 2.2 g/l **pH** : 3.33 **ta** : 6.5 g/l

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

**pack** : Bottle **size** : 0 **closure** : Screwcap

**ageing** : Optimum Drinkability: 2008 - 2011

**about the harvest**: Harvest date: March 2008

Grapes were picked at 24.6°B.

**in the cellar** : The grapes were cooled down to 15°C before inducing fermentation. Pumping was done twice daily ensuring that the cap was soaked and enough skin contact was obtained. Fermentation lasted close to three weeks. Before barrel ageing the wine was allowed to complete Malolactic fermentation. This wine was kept in barrels for 8 months, 20% new wood.

Bottling date: February 2010

