

Tall Horse Merlot 2008

Good ruby colour intensity with generous ripe plum and spice on the nose. A silky smooth lush entry with pleasing soft ripe fruit flavours and well incorporated oak notes.

Enjoy slightly chilled with roast lamb or grilled pork chops. Also great with tomato based Italian food, pizza or full-flavoured hard cheese. A good social sipping red at cocktail parties or barbeques.

variety : Merlot | Merlot 100%

winery : Tall Horse

winemaker : Jaco Potgieter

wine of origin : Western Cape

analysis : alc : 13.9 % vol rs : 10.9 g/l pH : 3.46 ta : 5.29 g/l so2 : 142 mg/l fso2 : 47 mg/l

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

pack : Bottle **closure** : Screwcap

ageing : An honest red wine that is ready to drink now or within a year or two. Don't wait too long.

in the vineyard : Grapes were tracked from a variety of macroclimates ranging from warmer Southern slopes, basking in long hours of sunlight to cooler pockets of vines where African Ocean breezes ensure ultimate expression of cultivar and land.

about the harvest : 2008 was a hot dry season with a stampede at an earlier than usual harvest time with grapes ripening simultaneously. This was a good vintage for reds with excellent colour formation and flavour profiles. Our Cape climate allows the vines to drink in the winter rainfall and ripen slowly in the warm summer season before harvesting in February at an average of 24°B.

in the cellar : Fermented on the skins for 7 days with three aerations to unleash inherent colours and flavours. Once dry, pressing took place and the young wine was placed onto French oak staves before malolactic fermentation. A further 3 months on the wood captures thorough integration and complexity.

