

## Yonder Hill Merlot 2007

Deep dark colour. Deep velvety texture with blackberry, chocolate, mocha flavours with hints of coffee.

**variety :** Merlot | 100% Merlot

**winery :** Yonder Hill

**winemaker :** \_

**wine of origin :** Stellenbosch

**analysis :** alc : 13.5 % vol rs : 2.7 g/l pH : 3.42 ta : 6 g/l

**type :** Red **style :** Dry

**pack :** Bottle **closure :** Cork

**ageing :** Cellar for 7 years or drink now.

**in the vineyard :** VINEYARDS:

Vineyards are 16 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 Oak leaf 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.

**about the harvest:** The berries from the tiny 1.2ha vineyard, ripened in the early months of the year. Fermentation took place on the skins for twelve days, with five days post maceration after gentle pressing, malolactic was encouraged. This Merlot was then matured in all-new small French Oak barrels for 20 months.

