

Savanha Special Reserve Merlot 2008

Dark ruby in colour, the wine shows delicious aromas of caramel and black cherry with hints of mint. A smooth palate of fresh cherries is joined by flavourful caramel and cigar box undertones. A lingering finish shows mouth-filling fruit and a smooth supporting structure.

Serve with grilled lamb chops with spicy blackberry relish.

variety : Merlot | 100% Merlot

winery : Savanha

winemaker : Johan Jordaan

wine of origin : Western Cape

analysis : alc : 14.5 % vol rs : 4.3 g/l pH : 3.37 ta : 5.9 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : Trellised, 9 year old vines planted on southeast-facing slopes yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 7 tons per hectare.

about the harvest: Grapes were hand-harvested from selected vineyard blocks and meticulously sorted. After cold soaking for 2 days at 13-14°C, the grapes fermented in stainless steel tanks at 22-26°C. Wines from specific tanks were selected to undergo malolactic fermentation in oak barrels. The wine matured in French oak, with only the finest wine selected for blending and bottling.

