

Stormhoek Merlot Rosé 2010

Lovely aromas of strawberry accompanied by a juicy fruit palate with adequate acidity on the finish for a balanced structured summer wine.

Perfect for aperitif or Asian Food. Suitable for Vegetarians and Vegans.

variety : Merlot | 100% Merlot

winery : Origin Wine

winemaker : Alain Cajoux

wine of origin : Western Cape

analysis : alc : 12.41 % vol rs : 3.92 g/l pH : 3.29 ta : 6.17 g/l va : 0.20 g/l so2 : 104 mg/l fso2 : 43 mg/l

type : Rose **style :** Dry

pack : Bottle **size :** 0 **closure :** Cork

in the vineyard : Area planted: 22 ha

Age of vines: 11 and 18 years

Rootstock: Richter 99

Clone: SH 22 and HE 247

Trellis system: 3 wire

Irrigation: Dropping Irrigation

Vine density: 2000/ha

Soil: Hutton & Clay

Climate: Mediterranean

about the harvest: Date: Middle March

Type: Handpicked

Yield: 8 - 14 ton/ha

in the cellar : Crushing/Destemming: Gentle destalking

Tanks (type): Stainless steel

Fermentation protocol (vessel, temp, duration): Maintained fermentation temperature 13 - 15°C

Yeast Strain: EC - 1118

Malolactic (y/n): No

Lees contact / battonage: No

Barrel ageing (oak type, % of blend, duration): No

Fining: Bentonite

Filtration: Kieselguhr

Stabilisation: Cold at -4°C

