

## Yonder Hill Merlot 2005

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

Chilly chocolate flavoured steak; pasta and smoky beef pizza and duck.

**variety** : Merlot | 100% Merlot

**winery** : Yonder Hill

**winemaker** : \_

**wine of origin** : Stellenbosch

**analysis** : **alc** : 14.29 % vol **rs** : 6.0 g/l **pH** : 3.57 **ta** : 5.7 g/l **va** : 0.55 g/l **so2** : 79 mg/l **fso2** : 33 mg/l

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

**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.

Harvested Date: Mid-February

**in the cellar** : 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.

