

Savanha Special Reserve Merlot 2009

Wonderful concentrations of black cherry, cranberry and dark chocolate. A smooth, long finish with rounded tannins and a smooth fruit forward aftertaste. Well rounded and balanced with some toasted notes on the finish. A Harmonious blend of fruit and subtle oak.

Roast lamb with dill sauce, veal fricassée with leeks and new potatoes, parsley roast chicken with cucumber salad.

variety : Merlot | 100% Merlot

winery : Savanha

winemaker : Johan Jordaan

wine of origin : Western Cape

analysis : alc : 14.5 % vol rs : 2.1 g/l pH : 3.63 ta : 5.7 g/l

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

pack : Bottle **closure :** Cork

ageing : Enjoy now or within 6 years of harvest.

in the vineyard : Climate

Temperature: Winter 8 - 19°C; Summer 13 - 29°C

Annual Rainfall: 780mm

Proximity to Ocean: 10 - 45 km

Soil

Tukulu, Oakleaf and Vilafontes

Viticulture

Trellised, 11 year-old vines planted on southeast-facing slopes yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 9 tons per hectare.

about the harvest: Grapes were hand-harvested from selected vineyard blocks and meticulously sorted.

in the cellar : After cold soaking for 2 days at 13 - 14°C, the grapes fermented in stainless steel tanks at 22 - 26°C. Free run wine was put in French oak barrels, a combination of 2nd and 3rd fill. Malolactic fermentation and further maturation took place over a total period of 14 months. Meticulous barrel selection was done to deliver this specific style.

Winemakers

Cellar Master: Frans Smit

Senior Winemaker: Johan Jordaan

