

Obikwa Merlot Shiraz 2009

Colour: Ruby red.

Bouquet: Strawberry and plums with spicy aromas.

Taste: On palate the wine is soft and approachable with lots of berry flavours.

It is the ideal companion to most red meat, game and pasta dishes.

variety : Merlot | 70% Merlot; 30% Shiraz

winery : Obikwa Wines

winemaker : Justin Corrans

wine of origin : Stellenbosch

analysis : alc : 13.47 % vol rs : 6.01 g/l pH : 3.53 ta : 5.8 g/l

type : Red **body** : Medium

pack : Bottle **closure** : Cork

ageing : This medium-bodied and very approachable wine was made for early enjoyment.

in the vineyard : Background:

Taking its name from one of the early peoples at the Cape, these are down to earth, adventurous wines expressing their true varietal character and rich, ethnic charm. Palate pleasing with a sense of fun as depicted by the bright yellow ostrich with its remarkable long neck, these wines are a tribute to the intrepid OBIKWA people for whom the ostrich represents a life force and trusted companion. This wine is made in the Adam Tas cellars in Stellenbosch.

The Vineyards: (*Viticulturist: Annelie Viljoen*)

The Merlot grapes were sourced from trellised vineyards in the Stellenbosch, Malmesbury, Worcester and Robertson areas. The Shiraz grapes were sourced from trellised vineyards in the Stellenbosch, Paarl, Malmesbury and Worcester areas. The vineyards were established at varying altitudes from 50 to 180 metres above sea level.

about the harvest: The Shiraz grapes were hand harvested between 24° and 25° Balling in the beginning of February. The Merlot grapes were hand harvested between 23° and 24° Balling.

in the cellar : The grapes of both cultivars were fermented separately for five days on the skins. After pressing the juice was fermented without the skins in order to preserve as much fruit as possible as well as extract sufficient colour without extracting too much tannins. The final blended result was 70% Merlot and 30% Shiraz. The wine was then fined and gently filtered.

