

Obikwa Merlot 2010

Colour: Light Ruby

Bouquet: Ripe berry character with dark chocolate

Taste: Medium bodied, fruity with a soft and elegant palate laced with ripe fruit and spicy vanilla.

Enjoy this wine with poultry, veal and red meat dishes.

variety : Merlot | 100% Merlot

winery : Obikwa Wines

winemaker : Bonny van Niekerk

wine of origin : Stellenbosch

analysis : alc : 13.13 % vol rs : 6.07 g/l pH : 3.63 ta : 5.43 g/l

type : Red **body** : Medium

pack : Bottle **closure** : Screwcap

2010 Veritas Awards - Silver Medal

2010 Michelangelo Awards - Silver Medal

ageing : Ready to drink now, but with further cellaring the wine will gain in complexity and character for the next 3 years.

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 please 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 source and trusted companion. This wine is made in the Adam Tas cellars in Stellenbosch.

The Vineyard (*Viticulturist: Annelie Viljoen*)

Grapes were sourced from a selection of the Cape's top vineyards in Stellenbosch, Paarl, Wellington and Robertson, and harvested at optimal ripeness to achieve the fruit-driven character of the eventual wine.

about the harvest: Grapes were harvested by hand in March at between 22° - 24° Balling.

in the cellar : Each vineyard block was vinified separately. The juice was fermented at low temperatures (between 13° - 15° C) to retain fruit flavours. In addition, 3 days of maceration helped preserve the flavour while giving intensity of colour to the wine. The skins were then drawn off, pressed and fermentation completed.

