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Swartland Merlot 2011

Colour: Rich ruby red colour
Bouquet: Fruit driven with inviting raspberry, cherry and other ripe red berry flavours on the nose.
Palate: The palate is soft and well balanced with lots of fruit and berry flavours. Medium bodied with lingering aftertaste.

Enjoy with a variety of meats like veal, meat loaf, Italian-style sausages, roast lamb or beef stews. Also try fish like salmon and tuna, and dishes with mushrooms and berries. Baked/grilled chicken or pork, chicken or pork with garlic or a BBQ sauce and pastas with bazil/pesto.



variety : Merlot | 100% Merlot
winery : Swartland Winery
winemaker : Andries Blake
wine of origin : Coastal
analysis : **alc :** 14 % vol **rs :** 2.9 g/l **pH :** 3.56 **ta :** 5.79 g/l **va :** 0.59 g/l **so2 :** 77 mg/l **fso2 :** 31 mg/l
type : Red **style :** Very Dry **body :** Medium
pack : Bottle **closure :** Screwcap

ageing : Drink now or cellar for 1 - 2 years.

in the vineyard : Temperate weather conditions and a mediterranean climate. Limited irrigation, mainly dry land bush vine vineyards

in the cellar : Fermentation: Time, Temp and Method
Grapes crushed and fermented on the skins between 25 - 28°C for at least 3 days. Pressed in a tank press and fermented dry in stainless steel tanks. Malolactic fermentation is also finished soon after, and wine is cleaned and stored.

Post Blending Treatment
Different tanks are tasted, blended, filtered and stored in stainless steel until bottling