

Naledi Merlot 2009

Very dark red colour indicates layers of fruit and complexity. The nose reminds of cranberries and black cherry. The palate creates sensations of fruit with hints of dark chocolate and cacao. A generous mid palate with abundance of layers makes you want to just sit, swirl and sip. A lingering finish with smooth, balanced tannins.

Roast meats and poultry: veal with leeks, beef with mushroom sauce, roast duck with prunes and apples.

variety : Merlot | 100% Merlot

winery : Savanha

winemaker : Johan Jordaan

wine of origin : Coastal Region

analysis : alc : 15.0 % vol rs : 2.5 g/l pH : 3.58 ta : 6.3 g/l

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

pack : Bottle **closure** : Cork

International Wine Challenge 2012 - Silver Medal
Decanter World Wine Awards 2012 - Bronze Medal
Concours Mondial de Bruxelles 2012 - Gold Medal

in the vineyard : Climate: Temperature: Winter 9/18°C; Summer 13/27°C

Annual Rainfall: 720 mm

Proximity to Ocean: 15 km

Soil: Decomposed granite with claylike subsoil

Viticulture: Trellised, vines planted on south east facing, yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 7 tons per hectare. Leaf breakage was done in the bunch zone for optimal colour development and thicker skin, producing more flavour and tannin.

about the harvest: Grapes were hand-harvested.

in the cellar : The grapes were pre-cooled, de-stemmed and hand sorted to get optimal size and coloured berries. A day of cold soaking preceded temperature-controlled fermentation in stainless steel tanks and open-top French oak vats. Free-run wine was drained to a combination of 1st and 2nd fill barrels. The wine was matured for 18 months to obtain the ultimate balance in flavour and structure. Barrel selections were made to create this beautiful example of a complete Merlot that will integrate even better with age.

Winemakers

Cellar Master: Frans Smit

Winemaker: Johan Jordaan

