

## Vondeling Signal Cannon Merlot 2011

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A cheerful aroma of ripe red fruits, peppery spice and a hint of toasted oak. A wonderful example of Merlot, with loads of red berry flavours and gentle peppery tannins. A well rounded and vibrant palate with subtle oak and a delightfully long finish.

Enjoy this wine with wide variety of everyday meals such as Spaghetti Bolognese, Sweet casseroles, Sunday Roasts and of course a traditional braai.

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**variety :** Merlot | 100% Merlot

**winery :** Vondeling Wines

**winemaker :** Matthew Copeland

**wine of origin :**

**analysis :** alc : 14 % vol   rs : 3.6 g/l   pH : 3.57   ta : 5.7 g/l

**type :** Red   **taste :** Fruity   **wooded**

**pack :** Bottle   **size :** 0   **closure :** Screwcap

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Selected for Virgin Airline Trans Atlantic Business Class 2010.

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**in the vineyard :** On the highest peak of Vondeling farm, lies a piece of heritage. One of the Cape's original Signal Cannons rests where it was once used to communicate to farmers that a ship had arrived in Cape Town's Table Bay harbour. Farmers would then hasten to the docks to trade their wares, swap stories and receive mail. In recognition of these brave pioneer farmers, we've named our wine after this symbol of their era. We hope you enjoy the wine.

**in the cellar :** All chilled and sorted, before being gently destemmed. Some tanks are fermented as whole berries to promote a lighter, fruitier palate, while others are crushed and worked hard to promote structure and spiciness. This combination ensures a broad spectrum of fruit on the nose and palate. After fermentation the wine is transferred to old 300L French oak barrels and the skins are basket pressed. Malo-lactic fermentation takes place in barrel after which the wines are racked. The wine spends a total of 12 months in barrel, after which it is bottled.

