

Riebeek Cellars Merlot 2011

One of the most popular wines in the Riebeek range, the Merlot offers an array of red berries and a soft and mellow pallet. The style is elegant with well-integrated fruit and oak flavours on the nose. The pallet is velvety and smooth with an aftertaste that lingers with the juicy flavours of abundant berries.

At room temperature or slightly chilled. Enjoy with pasta or light meat dishes.

variety : Merlot | 100% Merlot

winery : Riebeek Cellars (replaced by Riebeek Valley Wine Co)

winemaker : Alecia Hamman

wine of origin : Swartland

analysis : alc : 14.34 % vol rs : 3.9 g/l pH : 3.52 ta : 6.1 g/l

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

pack : Bottle **closure :** Screwcap

ageing : Ready to drink, but will benefit from another year in the bottle

in the vineyard : "Wine of Origin": Swartland

Cellar: Riebeek Wine Cellar, Riebeek Kasteel, Riebeek Valley

Viticulturist: Hanno van Schalkwyk

Vineyard: Supplementary irrigation, trellised wines

about the harvest: The grapes were harvested at an average of 25° Balling

Yield: 10 tons per hectare.

in the cellar : Grapes were cold soaked overnight. Inoculated with selective yeast.

Fermentation took place at 24 - 26 degree Celsius. Wine were pressed at above 2 degree Balling. Malolactic fermentation finished in stainless steel tanks. Oak maturation include French oak chips, French oak staves and 2nd and 3rd fill barrels. All blended together to perfection.

