

Lutzville Merlot 2012

Plum and dark cherry flavours, mocha spice and a hint of eucalyptus make this Merlot a real crowd pleaser.

Perfect for any occasion from gossiping with friends to pairing with your favourite meat dishes. Try slightly chilled in summer.

variety : Merlot | 100% Merlot

winery : Lutzville Vineyards

winemaker : Jaco van Niekerk

wine of origin : Lutzville Valley

analysis : alc : 14.0 % vol rs : 2.9 g/l pH : 3.39 ta : 5.4 g/l va : 0.43 g/l so2 : 70 mg/l

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

pack : Bottle **closure :** Screwcap

ageing : Enjoy now

in the vineyard : 50% comes from the cooler climate Koekenaap to provide freshness, while 50% comes from the warmer areas closer to Vredendal to provide fruit and body to the wine.

about the harvest: The Merlot grapes are picked late in harvest at optimum ripeness to ensure good fruit and soft tannins. Yields: 10 - 12 Tons

in the cellar : Once the grapes arrive at the winery, the fruit is gently pressed and only the free run juice is used. Using selected yeasts, fermentation takes place at between 18° - 22°C for 10 days. After racking, the wine undergoes malolactic fermentation and matures on French and American oak staves for 3 months to add complexity. Finally the wine rests in stainless steel tanks until ready for bottling.

