

Obikwa Merlot 2013

Colour: Light ruby.

Bouquet: Ripe berry character with hints of spice and oak.

Taste: Medium bodied, fruity with a soft and elegant palate laced with ripe fruit and spicy vanilla.

Enjoy this wine with poultry, veal and red meat dishes.

variety : Merlot | 100% Merlot

winery : Obikwa Wines

winemaker : Michael Bucholz

wine of origin : Stellenbosch

analysis : alc : 13.72 % vol rs : 6.32 g/l pH : 3.73 ta : 5.47 g/l

type : Red **body** : Medium

pack : Bottle **closure** : Screwcap

in the vineyard : Background

Taking its name from one of the early peoples at the Cape, these are down to earth, adventurous wines expressing their true varietal character and rich ethnic charm. Palate pleasing with a sense of fun as depicted by the bright yellow ostrich with its remarkable neck, these wines are a tribute to the intrepid OBIKWA people for whom the ostrich represents a life force and trusted companion.

The Vineyards (Viticulturist: Annelie Viljoen)

The grapes are sourced from selected vineyard sites throughout each of the wine regions of the Western Cape. These are known for their great diversity of ancient soil types, differences in geography with majestic mountain ranges and varying cycles influenced by the proximity of the sea.

The soils vary from mountain sandstone marked by granite intrusions to shale at lower altitudes in the coastal zone while predominantly shale and river deposits occur in the interior. The soils on the gently undulating hills towards the sea consist of coarse, bleached sand and gravel while the soil types in the shale landscapes adjacent to the granite mountain ranges vary from weathered stony residual soils on the hill crests to slopes of strongly structured soils with a weathered shale substrata.

about the harvest: Grapes were harvested by hand in March at between 24° - 25°
Balling in early February

in the cellar : The wine was fermented for five days on the skins to preserve as much fruit as possible and extract enough colour but avoiding the full-bodied tannins. Malolactic fermentation occurred after pressing. The final blend was matured on American oak for 2-3 months prior to a single cross flow filtration before bottling.

