

Oldenburg Vineyards Merlot 2011

The Oldenburg Vineyards Merlot has a vibrant, ruby red colour with an inviting nose of red cherries, raspberries and subtle vanilla oak spice. On the palate the wine is juicy with rich flavours of ripe summer berries and sweet red candy. Underlying notes of bay leaves and dark chocolate further enhance the complexity. The integrated, velvety oak tannins add structure and depth. The wine is well-balanced and full bodied, with lingering flavours of maraschino cherries on the finish.

variety : Merlot | 100% Merlot

winery : Oldenburg Vineyards

winemaker : Simon Thompson

wine of origin : Stellenbosch

analysis : alc : 14.84 % vol rs : 2.0 g/l pH : 3.39 ta : 6.1 g/l

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

pack : Bottle **size :** 0 **closure :** Cork

2014 John Platter Wine Guide - 4 Stars

2013 Robert Parker's Wine Advocate - 90 Points

in the vineyard : Cultivar: Merlot, MO192,343,348

Rootstock: R110

Planted: 2005

Row direction: E / W

Plant density: 2667 vines/ha

Soil type: Oakleaf and Glenrosa

Trellis system: VSP

Pruning: 2 bud Spurs

Irrigation: Supplementary drip

Picking date: 24-02-2011

Grape sugar: 25°B

Acidity: 4.5 g/l

pH at harvest: 3.82

in the cellar : Bunch and berry sorting: By hand

Crushing and destemming: Delicate processing

Pump overs: 3 times per day

Cold soak: 3 Days

Yeast: BDX Red

Fermentation temperature: Max 28°C

Wood maturation: 16 months in 300 litre French oak barrels, 50% new

