

Protea Merlot 2013

Appealing savoury nose of mulberry, cocoa, oreganum and fynbos. Those dark berry flavours and rich cocoa notes are replicated on the palate. Although gentle in texture and with velvety tannins which make it glide sinuously over the tongue, there is a gutsy tar and earth grip anchoring it. Ripe fruit and restrained use of oak are obvious. A delicious, lingering wine.

variety : Merlot | 100% Merlot

winery : Anthonij Rupert Wyne

winemaker : Dawie Botha

wine of origin : Darling

analysis :

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

pack : Bottle **size :** 750ml **closure :** Screwcap

in the vineyard : These grapes are specially selected from the Groenekloof ward in the Darling area. This area is unique for its warm days and cool nights. This, together with the deep red soils shows up beautifully in the wine as a mix between dark and red fruit avours, good concentration and a soft juicy tannin structure.

Soil Type: Sand/clay/loam

Origin of Fruit: Darling

Rainfall: 674.86mm

about the harvest: The Merlot grapes were harvested by hand at 24.8° Balling.

Average Temp: 19.63° C

Harvest Began: 13/02/2013

Harvest Ended: 13/02/2013

Yield: 8ton/ha

in the cellar : After de-stemming and crushing the wine is transferred into 10 000 French oak tanks and 10 000 stainless steel tanks. Fermentation on the skins takes place at 26°C for about 15 days. The wine is drained from the skins and the skins pressed. The free run and press are aged separately and blended after 8 months. Maturation in 225 French oak barrels, 2nd and 3rd fill for about 12 months.

Anthonij Rupert Wyne

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