

Vondeling Petit Rouge 2018

The wine displays a bright ruby red colour. It shows a vibrant, fruit filled aroma of sleek cherries, subtle raspberry and soft, black pepper. The nose carries through beautifully to the palate and is nicely supported by refined tannins with a smooth finish.

A dynamic wine, which can be enjoyed at many levels, but is exceptionally well paired with a traditional South African braai. Alternatively, Sunday roast is a must. We hope you enjoy it.

variety : Merlot | 100% Merlot

winery : Vondeling Wines

winemaker : Matthew Copeland

wine of origin : Paarl

analysis : alc : 13.5 % vol rs : 3.0 g/l pH : 3.66 ta : 5.4 g/l

type : Red **style :** Dry

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

"Worth twice the price" – Michael Fridjhon

100% Merlot

in the vineyard : The Cabernet Sauvignon vineyards used for this blend are planted in combination of well-weathered granite soils and beautiful "koffie klip" (shale) slopes. The Merlot vineyards are planted exclusively on granite-derived, South-West facing slopes.

about the harvest: The Merlot vineyard used in this wine are planted in a combination of well-weathered granite soils and beautiful "koffie klip" (shale) slopes. They are South-West facing slopes, which helps keep temperatures moderate. Optimum ripeness was at 24°B, with vibrant flavours of ripe, red fruits. Hand picking, under the watchful eye of the winemaker, ensures that only the finest fruit is delivered to the cellar.

in the cellar : The grapes are destemmed, but not crushed and whole berry fermentation at cool temperatures is practiced, to ensure a broad spectrum of bright fruit and spiciness without heavy tannin extraction. After fermentation, the wine is transferred to old 300Lt French oak barrels and the skins are pressed. Malo-lactic fermentation takes place in barrel after which the wines are racked, the batches are blended and the wine prepared to be bottled.

