

## 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.

