

Clos Malverne Merlot 2013

True to its varietal, elegant yet complex with a lingering mouth feel. This Merlot shouts red fruit on the nose with underlying hints of star anise and smoky aromas.

It is exceptionally smooth, and will go well with grilled fillet steak topped with camembert cheese with black berry sauce, or blue cheese and crispy bacon pasta

variety : Merlot | 100% Merlot

winery : Clos Malverne Estate

winemaker : Suzanne Coetzee

wine of origin : Stellenbosch

analysis : alc : 14 % vol rs : 3.2 g/l pH : 3.57 ta : 5.5 g/l

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

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

ageing : To be enjoyed now, but can be aged for another 2 – 3 years

in the vineyard :

Mediterranean - summers are warm and dry, whilst sea breezes from the nearby False Bay cool the vineyards in the afternoons. The winters are wet and cold with a high average rainfall.

SOIL Deep red Hutton soils.

TRELLISSING Hedged (Perold system)

YIELD 8 tons per ha.

about the harvest: The grapes are hand- harvested at optimal ripeness.

in the cellar : They are then destalked, crushed and fermented for 7 days on their skins in open fermenting tanks. The average fermentation temperature is 25-30° C. After fermentation the skins are pressed in traditional basket presses. The free run and pressed juices are combined and Malolactic fermentation spontaneously takes place in the tank. The wine was racked and matured in new 225l oak barrels (80% French, 20% American) for 7 months. After barrel maturation the wine was blended, fined and bottled.

