

## Altydgedacht Merlot 1999

Chocolate, velvety, smooth ripe tannins, subtle oak.

**variety :** Merlot | 100% Merlot

**winery :**

**winemaker :** Oliver Parker

**wine of origin :** Durbanville

**analysis :** alc : 12.62 % vol    rs : 2.3 g/l    pH : 3.41    ta : 5.9 g/l    so2 : 78 mg/l    fso2 : 39 mg/l

**type :** Red

**in the vineyard :** All the vineyards at Altydgedacht undergo intensive canopy management to ensure an optimum balance between growth and crop production. This allows sunlight penetration for bud differentiation, also enhancing colour and flavour components within the grape. Added to this is effective disease control.

Soil: Hutton /Clovelly  
Trellis system: Hedge  
Irrigation: Dryland  
Age: 12 years and 15 years

**about the harvest:** The grapes were picked at 23° Balling  
Crop size: 9 tons/ha

**in the cellar :** Yeast: We14 / UCLM

The grapes were crushed and destalked to open fermenters and cold macerated for 2 days. Plunged every 4 hours and then pressed at 1B to barrels for Malolactic Fermentation. The wood used is a blend of 2nd and 3rd fill barrels with 10% new wood. The wine was bottled after 12 months in the wood.

