

Stonedale Merlot 2014

As would be expected from a Merlot this is a smooth wine with a soft, juicy tannin structure. A wine with attractive red berry fruit on the nose that follows through on the palate with a touch of toasted oak. An easy drinking red for everyday enjoyment.

A perfect partner for pizza, pasta and red meat. Ideal for outdoor picnics and no need for a corkscrew, it's screw-cap! Serve at room temperature (18° C) or slightly chilled.

variety : Merlot | 100% Merlot

winery : Rietvallei Wine Estate

winemaker : Kobus Burger

wine of origin : Robertson

analysis : alc : 13.34 % vol rs : 4.0 g/l pH : 3.60 ta : 5.5 g/l va : 0.63 g/l so2 :
127 mg/l fso2 : 33 mg/l

type : Red **body :** Medium **wooded**

pack : Bottle **size :** 0 **closure :** Screwcap

2014

in the vineyard : The Merlot vineyards are under permanent irrigation and planted in the rich calcareous soil on southeast facing slopes.

about the harvest: The grapes are picked at approximately 25 °Balling (Brix).

in the cellar : After destemming and slight crushing the mash is taken to stainless steel tanks for fermentation on the skins. Cold soaking is done for 2 days or until the fermentation starts naturally. During fermentation the temperature is controlled between 25-28 °Celsius and the cap wetted every 2 - 3 hours by means of pump-overs and a process called "delastage" twice a day. This allows the colour and flavour to be extracted very effectively from the skins. The must normally takes 5 - 6 days to ferment dry. Another two to three days is then allowed for additional skin contact before racking and pressing. French oak is then introduced to the wine in the form of staves in stainless steel tanks for malolactic fermentation and maturation for at least 6 months.

