

Oldenburg Vineyards Merlot 2012

To the eye the Merlot 2012 shows a translucent, red cherry hue. Plum, prune and blackcurrant notes define the nose. The oak wood is discernible as lightly toasted almonds. Ripe, red fruit introduces the palate. Mint and plum flavours add further complexity. The tannins are mild and support an elegant palate.

variety : Merlot | 100% Merlot

winery : Oldenburg Vineyards

winemaker : Simon Thompson

wine of origin : Stellenbosch

analysis : alc : 14.41 % vol rs : 2.2 g/l pH : 3.36 ta : 6.2 g/l

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

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

Top 100 SA Wines 2015

in the vineyard : Cultivar clone: MO192, 343, 348

Rootstock: R110

Planted: 2005

Row direction: E / W

Plant density: 2667 vines/ha

Soil type: Oakleaf and Glenrosa

Trellis system: VSP

Pruning: 2 bud Spurs

Irrigation: Supplementary drip

Picking date: 24-02-2012

Grape sugar: 25.5°B

Acidity: 4.8 g/l

pH at harvest: 3.79

about the harvest: Bunch and berry sorting: By hand

in the cellar : Bunch and berry sorting: By hand

Crushing and destemming: Delicate processing

Pump overs: 3 Times per day

Cold soak: 3 Days

Yeast: BDX Red

Fermentation temperature: Max 28 °C

Wood maturation : 19 months in 300L, French Oak barrels, 50% new

