

Romond Rebus Merlot 2012

Matured in French barriques for 24 months. Rich and mouth-filling, this wine boasts dense fruit on the palate, bound by a structure of fine-grained, velvety tannins.

variety : Merlot | 100% Merlot

winery :

winemaker : André Liebenberg

wine of origin : Stellenbosch

analysis : alc : 15.0 % vol rs : 1.3 g/l pH : 3.52 ta : 5.8 g/l

type : Red **style :** Dry **taste :** Fruity

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

in the vineyard :

The merlot vineyards lie on the lower slopes of Helderberg's West Peak. The soils are mainly Estcourt and Tukululu with some weathered granite. A section of the vineyard lies along an ancient watercourse.

Varietal: Merlot clone MO12 on rootstock 101-14/AA2 400

Age of vines: Planted in 2000

Trellising: Double Perold vertical trellis

Plant density: 3200 vines per hectare

Yield: 6 t/ha

Irrigation: Supplementary drip

Vintage: As low ripening period and a cool harvest resulted in smaller berries with intense colour and exceptional flavours

Harvest: 26 February

Grape Sugar: Average 24.8 Balling

about the harvest: Handpicked.

in the cellar : Bunches were destalked, lightly crushed and inoculated with a cultivated yeast. Cap punched down by hand 4 times per day. Fermented dry in 10 days, pressed and racked to barrels and a portion to tank for MLF. Matured in 2nd and 3rd fill French oak barrels for 24 months.

