

Elgin Vintners Merlot Rosé 2018

Attractive bright salmon pink in colour. Fresh strawberries, cranberries and pomegranate on the nose will entice you to sip and further enjoy this delightful dry Merlot Rose. An enchanting combination of summer berries and watermelon supported by hints of fennel and vanilla will have you reaching for more. Soft and creamy, nicely balanced fruit and acidity with oodles of charm.

variety : Merlot | 100% Merlot

winery : Elgin Vintners

winemaker : Nico Grobler

wine of origin : Elgin

analysis : alc : 13.5 % vol rs : 1.3 g/l pH : 3.29 ta : 5.7 g/l

type : Rose **style :** Dry **body :** Soft **taste :** Fruity

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

in the vineyard : This is a cool area, situated 12-20 km from the sea, with mean February (ripening stage) temperatures of 19-20°C. Soils are predominantly ferruginous (iron rich) gravel on highly weathered, soft Bokkeveld Group shale, situated at 200 - 300 m altitude and surrounded by Table Mountain sandstone mountains at heights of about 500 - 1000m, sheltering the area from the often extremely strong south-easterly winds in summer.

in the cellar : On receipt of the grapes at the cellar, they were immediately crushed and pressed and almost immediately removed from the skins. The juice was settled for 2 days below 10°C. After inoculation of yeast the wine was fermented at 12 - 15°C for approximately two weeks. The fermentation ensured the maximum development of flavours induced by the yeast and the natural fruitiness of the Merlot grape. The wine was left on the lees until bottling to create rounded mouth feel and richness. The wine was polished with a soft filtration and bottled for your pure enjoyment!

Packaging : Stelvin closure (screw cap) | Barcode 6009 8144 3020-5 (per single bottle)

Barcode 16009 8144 3021-9 (per 6 x 750ml bottles)

Quantity : 4350 liters /966 cases (6 x 750ml) produced.

