

Badsberg Merlot 2015

Colour: Bright to garnet red colour.

Nose: Robust red berry with mild chocolate nuances on the nose.

Palate: Red berry and fruity flavours with soft tannins.

variety : Merlot | 100% Merlot

winery : Badsberg Wine Cellar

winemaker : Willie Burger, Henri Swiegers, Nicholas Husselman & Jaco Booysen

wine of origin : Breedekloof

analysis : alc : 14.03 % vol rs : 6.0 g/l pH : 3.59 ta : 5.9 g/l

type : Red

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

ageing :

Medium ageing potential (5 years).

in the vineyard :

Climate: Mediterranean

Rainfall: 800mm - 1000mm per year

Soil: Well drained sandy soil

Trellis system: Extended Perold

Irrigation: Micro

about the harvest:

The grapes were harvested first week of march at 24° - 26° Balling.

Yield: 10 tons/ha

in the cellar :

Cold soaked for 48h prior to fermentation for effective colour extraction.

Fermentation period 7 days at 24° - 27° C.

Blended with a 30% matured French oak Merlot before bottling.

