

RW Winery Range Merlot 2016

Rich, dark red colour with ripe punchy plum flavours, sweet black cherry and a velvet finish. Delicate wood does not mask the ripe fruit.

Enjoy now with roast chicken, beef, lamb, pasta and steak. Serving Temp: 12° - 14°C. Allergens: Contains Sulphites, Egg

variety : Merlot | 100% Merlot

winery : Robertson Winery

winemaker : Jacques Roux

wine of origin : Robertson

analysis : alc : 12.78 % vol rs : 5.3 g/l pH : 3.40 ta : 5.82 g/l

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

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

ageing :

2 - 3 years

in the vineyard :

Merlot by nature is very sensitive to heat and prefers cooler areas therefore we plant our Merlot on the lower mountain slopes in deep karoo soils that retain water well. These soils render a good buffer capacity against unfavourable weather conditions. Severe shooting thinning followed by crop control after veraison is necessary to ensure that a good balance between canopy and crop load is achieved. Sufficient light penetration into the canopy is necessary for sufficient colour formation, especially on a cultivar like Merlot. Our Merlot vines are planted mainly South East - North West to protect the grapes from direct sunlight and to utilize the prevailing South Eastern breeze to cool the grapes during the ripening season. Irrigation is supplemented by controlled drip irrigation from the Breede River.

about the harvest:

Grapes were harvested at full ripeness between 24.5° - 26° Balling from a selection of vineyards.

in the cellar :

Cold soaking happened two days prior to fermentation to ensure optimum colour and flavour extraction. Fermentation took place in temperature controlled stainless steel tanks at 24°C for 7 days. The wine was matured on French oak for 4 months to add weight and complexity.

Robertson Winery

Robertson

023 626 3059

www.robertsonwinery.co.za

