

Circumstance Merlot 2013

Light cassis, sour plums and some floral aromas greet and entice the nose. Elegant, bright acidity with juicy fruit on the palate. Great length with fine tannins on the finish.

Pairs well with duck and lamb dishes.

variety : Merlot | 100% Merlot

winery : Waterkloof

winemaker : Nadia Barnard

wine of origin : Stellenbosch

analysis : alc : 14.28 % vol rs : 2.2 g/l pH : 3.55 ta : 5.7 g/l va : 0.74 g/l

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

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

ageing :

Can keep for 5 years plus.

in the cellar :

We harvest according to taste and find it essential to spend a lot of time in the vineyards to see how the flavours develop. Grapes were destemmed, hand sorted and placed into our open-top wooden fermenters via gravity. The natural fermentation started spontaneously by utilising the wild yeasts present on the fruit. Punch downs (twice a day) were used during fermentation to ensure a soft, slow colour and tannin extraction. The wines spent 30 days on the skins to help integrate the tannins and stabilise the colour. The skins were separated from the juice through a gentle basket pressing. The wine went through malolactic fermentation in barrel and was then aged in new (20%), second and third fill (80%) French barrels for 15 months. We then aged the wine for another year in our wooden fermenters to ensure a wine with silky soft tannins. The wine received no fining, which allowed the grape to be purely expressed in the wine. Only sulphur was added and no other additions, such as tartaric acid or enzymes were allowed.

