

## Stonedale Merlot 2016

As would be expected from a Merlot this is a smooth wine with a soft, juicy tannin structure. A wine with attractive red berry fruit on the nose that follows through on the palate with a touch of toasted oak. An easy drinking red for everyday enjoyment.

A perfect partner for pizza, pasta and red meat. Ideal for outdoor picnics and no need for a corkscrew, it's screw-cap! Serve at room temperature (18° C) or slightly chilled.

**variety :** Merlot | 100% Merlot

**winery :** Rietvallei Wine Estate

**winemaker :** Kobus Burger

**wine of origin :** Robertson

**analysis :** alc : 13.34 % vol   rs : 4.0 g/l   pH : 3.60   ta : 5.5 g/l   va : 0.63 g/l   so2 :  
127 mg/l   fso2 : 33 mg/l

**type :** Red   **style :** Dry   **body :** Medium   **taste :** Fragrant   **wooded**

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

2014

**in the vineyard :** The Merlot vineyards are under permanent irrigation and planted in the rich calcareous soil on southeast facing slopes.

**about the harvest:** The grapes are picked at approximately 25 °Balling (Brix).

**in the cellar :** After destemming and slight crushing the mash is taken to stainless steel tanks for fermentation on the skins. Cold soaking is done for 2 days or until the fermentation starts naturally. During fermentation the temperature is controlled between 25-28 °Celsius and the cap wetted every 2 - 3 hours by means of pump-overs and a process called "delastage" twice a day. This allows the colour and flavour to be extracted very effectively from the skins. The must normally takes 5 - 6 days to ferment dry. Another two to three days is then allowed forbr /additional skin contact before racking and pressing. French oak is then introduced to the wine in the form of staves in stainless steel tanks for malolactic fermentation andbr /maturation for at least 6 months.

