

Riebeek Cellars Merlot 2015

One of the most popular wines in the Riebeek range, the Merlot offers an array of red berries and a soft and mellow pallet. The style is elegant with well-integrated fruit and oak flavours on the nose. The palate is velvety and smooth with an aftertaste that lingers with the juicy flavours of abundant berries.

Serve at room temperature. This mellow and fruity Merlot can easily be enjoyed on its own, but is also very versatile when it comes to the table. A perfect partner with lighter red meat dishes, spaghetti bolognaise and chicken, the Merlot is also the ideal if you prefer red wine with your vegetarian meal and pasta.

variety : Merlot | 100% Merlot

winery : Riebeek Cellars (replaced by Riebeek Valley Wine Co)

winemaker : Alecia Hamman

wine of origin : Swartland

analysis : alc : 14.34 % vol rs : 3.9 g/l pH : 3.52 ta : 6.1 g/l

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

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

ageing :

Ready to drink, but will benefit from another year in the bottle.

in the vineyard :

"Wine of Origin": Swartland

Cellar: Riebeek Wine Cellar, Riebeek Kasteel, Riebeek Valley

Viticulturist: Hanno van Schalkwyk

Vineyard: Supplementary irrigation, trellised wines

about the harvest:

The grapes were harvested at an average of 25° Balling

Yield: 10 tons per hectare.

in the cellar :

Grapes were cold soaked overnight. Inoculated with selective yeast. Fermentation took place at 24° - 26°C. Wine were pressed at above 2° Balling. Malolactic fermentation finished in stainless steel tanks. Oak maturation include French oak chips, French oak staves and 2nd and 3rd fill barrels. All blended together to perfection.

