

## Protea Merlot 2015

Expressive black fruit aromas of plum, mulberry and cherry with a light brush of spice. In the mouth the wine is softly textured, gentle and velvety throughout. Abundant rich flavours of plum and black cherry which give way to a deeper liquorice note. The wine is structured yet also rounded and supple without being flabby. Extremely harmonious with a long lasting finish.

Ostrich with plum sauce

**variety :** Merlot | 100% Merlot

**winery :** Anthonij Rupert Wyne

**winemaker :** Dawie Botha

**wine of origin :** Darling

**analysis :** alc : 13.84 % vol   rs : 2.9 g/l   pH : 3.51   ta : 5.4 g/l   va : 0.62 g/l   so2 : 74 mg/l   fso2 : 29 mg/l

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

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

**ageing :** Ready to enjoy now - will keep 3-4 years.

**in the vineyard :** These grapes are mostly selected from the Groenekloof ward in the Darling area. This area is unique because of its warm days and cool nights. This, together with the deep red soil, is beautifully expressed in the wine as a mix between dark and red fruit flavours with good concentration and a soft juicy tannin structure.

**about the harvest:** Average Temp: 18.2°C Rainfall: 814.32mm Origin of Fruit: Darling and Stellenbosch Soil Type: Sand/clay/loam Yield: 8 ton/ha Harvesting Began: 28 January 2015 Harvesting Ended: 25 February 2015

**in the cellar :** The Merlot grapes were harvested by hand at 24.8° Balling. After de-stemming and crushing the wine is transferred to 10 000 French oak tanks and 10 000 stainless steel tanks. Fermentation on the skins takes place at 26°C for about 15 days. The wine is drained from the skins and pressed. The free run juice and press juice are aged separately and blended after 8 months. Maturation takes place in 225 2nd- and 3rd II French oak barrels for about 12 months.



**Anthonij Rupert Wyne**

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