

Oldenburg Vineyards Merlot 2014

Radiant, bright red hues. Blackcurrant, mint and savoury aromas prevail. The wine has a juicy, mineral core with fresh acidity and perky tannins. It is very accessible for immediate enjoyment but can be aged for a further 5 years at least.

variety : Merlot | 100% Merlot

winery : Oldenburg Vineyards

winemaker : Philip Costandius

wine of origin : Stellenbosch

analysis : alc : 14.28 % vol rs : 3.2 g/l pH : 3.53 ta : 5.6 g/l

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

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

Top 100 SA Wines 2015

in the vineyard : Cultivar clone : MO192 Rootstock: R110 Planted : 2005 Row direction : E/W Plant density : 2667 vines/ha Soil type : Vilafontes and Cartref Trellis system : VSP Pruning : 2 bud Spurs Irrigation: Supplementary drip Picking date: 19-03-2012 Grape sugar : 24.50 B Acidity : 5.4 g/l pH at harvest : 3.41

about the harvest: Bunch and berry sorting: By hand

in the cellar : Bunch and berry sorting: By hand Crushing and destemming Delicate processing Pump overs: 3 Times per day Cold soak: 3 Days Yeast : BDX Red Fermentation temperature: Max 28 °C Wood maturation : 19 months in 300L French Oak barrels, 40% new

