

Le Pommier Red 2016

On the nose this blend shows deep black fruit characters of black cherries and blackberry. There are also hints of forest floor and menthol. The wine is rich and mouth filling on the palate with firm yet silky tannins.

variety : Merlot | 73% Merlot; 22% Cabernet Sauvignon; 3% Petit Verdot; 2% Cabernet Franc

winery : Le Pommier Wine Estate

winemaker : Le Pommier Winemaker

wine of origin : Stellenbosch

analysis : **alc** : 13.93 % vol **rs** : 3.1 g/l **pH** : 3.59 **ta** : 5.8 g/l

type : Red **style** : Dry **body** : Full **taste** : Fragrant

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

Fermentation Temp: 28-30°C

Yeast: Bordeaux Red

Fermentation took place in stainless tanks. Duration of fermentation was 8 days.

It was pumped over twice a day for optimum colour and tannin extraction. When

fermented dry it was pressed into French oak barrels.

Malolactic fermentation: Barrel

Wood aging: 16 months in French oak,

1/3 in second fill, 1/3 in third fill and 1/3 in fourth fill

Bottled: January 2018

ageing : 3-5 years

in the vineyard : Blending: 73% Merlot; 22% Cabernet Sauvignon; 3% Petit Verdot; 2% Cabernet

Franc.

Situation: East and north-south facing row direction

Altitude: 260m Distance from sea: Approximately 25km

Soil Type: Alluvial Rootstock: R99

Age of vines: 10-11 years Trellising: Vertical hedge

Pruning: Cordon Irrigation: Drip

about the harvest: Picking date: March - April 2016

Yield: 7 tons/ha average

