

## Val du Charron Reserve Merlot 2015

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Black cherry, cherry pie and raspberry dominate the nose, with hints of nutmeg and tobacco, evolving in the glass to nuances of chocolate and mocha. Medium bodied and elegant with velvety tannins on the palate.

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**variety :** Merlot | 100% Merlot

**winery :** Val du Charron Wine & Leisure Estate

**winemaker :** Juhan Hunlun

**wine of origin :** Wellington

**analysis :** alc : 14.0% % vol rs : 2.4 g/l pH : 3.45 ta : 5.5 g/l

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

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

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**about the harvest:** The grapes were harvested at optimal ripeness during the first week of February.

**in the cellar :** Harvesting is done by hand into 18kg crates. The clusters were very small and loose with exceptionally small berries. The grapes were chilled overnight after which it was destemmed and crushed into five ton conical stainless steel fermentation tanks. The mash was inoculated with a Bordeaux isolated yeast (Lallemend BDX). The tank was punched down and pumped over alternately every three hours until alcoholic fermentation was complete, after which it was pressed. All free run wine and the first pressing was blended and underwent malolactic fermentation in stainless steel tanks, after which it was racked and wood matured for 12 months using Flexcube and French oak barrels. It was gently fined and bottled in August 2016.

