

## Oldenburg Vineyards Merlot 2016

An inviting brick-red colour fills the glass. This Merlot shows all the characteristics of a cooler-climate region, with aromas of green tomato leaf and meaty, Parma ham and green bell pepper aromas in particular. On the palate, the wine shows remarkable mouth-watering acidity with phenomenal length, while light and plushy tannins form the backbone. Hints of sundried tomatoes, oregano and bay leaf refine a gorgeous herbaceous finish. While this wine will age beautifully, both pedigree and quality are immediately evident.

**variety** : Merlot | 100% Merlot

**winery** : Oldenburg Vineyards

**winemaker** : Philip Costandius

**wine of origin** : Stellenbosch

**analysis** : alc : 14 % vol   rs : 3.3 g/l   pH : 3.31   ta : 6.3 g/l

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

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

**in the vineyard** : The 2016 vintage was a challenging one; warm conditions from the end of October through to late January restricting vine growth, leading to reduced bunch weights. The dry conditions helped ensure excellent grape quality, with smaller berry sizes bringing concentrated flavour and colour. Judicious irrigation and soils with excellent water holding capacity ensured our vineyards avoided water stress and helped us to produce another fantastic harvest.

**about the harvest**: Grapes were harvested and sorted carefully by hand.

Harvested: 22 February 2016 at 23.4° Balling

**in the cellar** : Grapes were harvested and sorted carefully by hand, and cold-soaked for 3 days before fermentation was initiated. Pump overs were performed three times daily. Wines were matured for 18 months in 300L French oak barrels in 25% new oak.

