

Elgin Vintners Merlot 2016

Deep ruby velvet in colour with an exotic nose combining red plums, black berries, blueberries, violets, cardamom and walnuts that follows through onto the palate. Silky tannins combined with a rich purity of fruit and somewhat savoury finish distinguish this seamless wine as a great ambassador for Merlot from the cool climate Elgin region.

variety : Merlot | 85.2% Merlot, 14.8% Malbec

winery : Elgin Vintners

winemaker : Marinda Kruger-Claassen

wine of origin : Elgin

analysis : alc : 14.11 % vol rs : 1.8 g/l pH : 3.56 ta : 5.6 g/l

type : Red **style :** Dry **wooded**

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

Elgin Vintners Merlot

SAWi Gold Award achieving a score of 93+

in the vineyard :

This is a cool area, situated 12 - 20 km from the sea, with mean February (ripening stage) temperatures of 19 - 20°C. Soils are predominantly ferruginous (iron rich) gravel on highly weathered, soft Bokkeveld Group shale, situated at 200 - 300 m altitude and surrounded by Table Mountain sandstone mountains at heights of about 500 - 1000m, sheltering the area from the often extremely strong south-easterly winds in summer.

about the harvest:

Eikenhof Merlot harvested on March 2013

Wallovale Malbec harvested on March 2013

in the cellar :

The Merlot grapes were vinified in the traditional manner. The grapes received a cold soak of 5 days at 8°C. The WE372 yeast strain was selected to facilitate fermentation. There was no extended maceration after fermentation. Malolactic fermentation was completed in tank. The wine was then transferred to 225 lit French oak barriques where it matured for 20 months. The new wood component was 20%. Approximately 6.5% Malbec was blended into the final barrel selection in order to further enhance the texture and complexity of the wine.

Packing : Claret Bottle number 438 | Cork closure | Barcode 6009 8144 3005-2 (per bottle) | Barcode 16009 8144 3008-0 (per 6 bottle case)
Volume : 7431 liters / 1651 cases (6 x 750ml) produced.

