

Oldenburg Vineyards Merlot 2017

This Merlot presents with a deep ruby colour in the glass. Initially, the nose is quite shy, but soon opens up with aromas of juniper, loganberries, fynbos and paprika. The voluptuous acidity is supported by grippy tannins. A bold palate of cloves, pine nuts and brambles lead to a sustained and lingering finish. The oaking regime is exceptional, imparting a serious structure and complexity to the wine.

variety : Merlot | 100% Merlot

winery : Oldenburg Vineyards

winemaker : Philip Costandius

wine of origin : Stellenbosch

analysis : **alc** : 14.17 % vol **rs** : 2.3 g/l **pH** : 3.47 **ta** : 5.9 g/l

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

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

ageing : Enjoy now, or in the next 8 years.

in the vineyard : While winter had a late start, it was characterized by good rainfall, leading to an even bud break. A turbulent start to flowering season improved towards the onset of summer. Warmer weather in November contributed to even vineyard growth. A moderate January and February was followed by an initially hot February, while cool and wet conditions dominated from the end of February through March, creating challenging harvest conditions. Despite the wetter than ideal conditions, our microclimate allowed the grapes to achieve ideal ripeness.

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

Harvested: 23 February 2017 at 23.7° Balling

in the cellar : Grapes were harvested and sorted carefully by hand, and cold-soaked for three days before fermentation was initiated. Pump overs were performed three times daily. Wines were matured for 19 months in 300l French oak barrels in 15% new oak.

