

Val du Charron Reserve Merlot 2020

Ruby red, intense colour with vanilla, soft spice and complex herbaceous nose with bright plum and red fruit combined with soft smoky flavours on the palette. Medium bodied and elegant with velvety tannins on the palate.

variety : Merlot | 100% Merlot

winery : Val du Charron Wine & Leisure Estate

winemaker : Hugo Truter

wine of origin : Wellington

analysis : **alc** : 14.5% % vol **rs** : 3.1 g/l **pH** : 3.59 **ta** : 5.34 g/l

type : Red **style** : Dry **body** : Medium **taste** : 0 **wooded**

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

about the harvest: The grapes were harvested at optimal ripeness during the second week of March. Harvesting is done by hand into 18kg crates.

in the cellar : 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. 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.

