

Oldenburg Vineyards Merlot 2018

The consistent quality of Oldenburg Vineyards Merlot is on show in this 2018 vintage. Ruby red in the glass, a bouquet of pine forest, macerated berries, jasmine and green peppercorns on the nose. The palate displays a unique integration of vanilla pods and dark chocolate, followed by red cherries, loganberries and peppadew. The wine is rounded off with the typical tomato leaf finish that is characteristic of our Merlot.

variety : Merlot | 100% Merlot

winery : Oldenburg Vineyards

winemaker : Philip Costandius

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.7 g/l pH : 3.48 ta : 5.7 g/l

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

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

in the vineyard : The 2018 vintage saw a smaller crop; a caveat of high quality, despite challenging conditions due to the prolonged drought. The dry weather conditions were advantageous, with healthy vines and little to no pests or diseases. The Banghoek Valley (and the Oldenburg Vineyards site, in particular) sees annual rainfall above that of the adjacent areas - and this vintage was no exception. Combined with measured irrigation, our vineyards were not as severely affected by the drought. Berries were smaller, with concentrated colour and flavor intensity. The cooler nighttime temperatures allowed for even ripening and flavour development of the wines.

about the harvest: Harvested: 27 February 2018 at 23.6° 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 up to three times daily. Wines were matured for 18 months in 300 L French oak barrels, with 14% new oak.

