

Helderberg Merlot/Cabernet Sauvignon 2000

Deep ruby red. Intense aromas of black cherry and red berries. Good structure and ripe berry fruit flavours. Soft tannins and a long lingering finish. Suitable for all occasions. A smooth wine to compliment any meat dish and specifically to be enjoyed with a platter of cold meat selection of ham, salami, spiced beef, silverside and pickled vegetables.

variety : Merlot | 60% Merlot, 40% Cabernet Sauvignon

winery :

winemaker : Our Winemaking Team

wine of origin : Coastal

analysis : alc : 12.8 % vol rs : 1.7 g/l pH : 3.64 ta : 5.04 g/l

type : Red

in the vineyard : Harvested from specially selected Helderberg region vineyards.

about the harvest: The Merlot has an average yield of 9 tonnes per hectare and the Cabernet Sauvignon 7 tonnes per hectare. The Merlot was harvested in beginning March at 23°C and the Cabernet Sauvignon in middle March at 23.5°C and higher.

in the cellar : Fermented with selected imported yeast at 25°C and pressed before dryness (2-3°C) to retain softness.

