

Stellenrust Merlot 2021

This wine offers blackcurrant and ripe plum with some liquorice tones. The oak opens up to a creamy palate and enhances velvety tannins with a sweet and sour tang.

This Merlot offers nice sweet plum flavours which will complement oven roasted venison, spiced with splashes of fresh rosemary leaves and chopped garlic.

variety : Merlot | 100% Merlot

winery : Stellenrust Wine Estate

winemaker : Herman du Preez

wine of origin : Western Cape

analysis : alc : 14.42 % vol rs : 2.5 g/l pH : 3.52 ta : 5.5 g/l

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

pack : Bottle **size :** 0 **closure :** Screwcap

Merlot is probably one of the most difficult grape varieties to grow worldwide. This is why we take extra care in the vineyards of making this wine on the vines rather than in the cellar. Harvesting time in accordance with climate and season is of ultra importance.

in the vineyard : The grapes used for this wine are harvested from a North-Eastern sloped block of vineyards on our Bottelary property - these are irrigated trellised vines aged 22 years and planted to clay.

in the cellar : Grapes are picked between 24 to 25 Balling, crushed and allowed cold maceration for up to 2 days. It is then inoculated with imported French yeast strains. Fermentation happens between 23-28 °C and regular punch downs are done every 4 - 6 hours. After skin contact for 7 days, the juice is drained from the skins for malolactic fermentation. It is then drawn into French oak barrels for a 12 month maturation period.

