

Canetsfontein Merlot 2017

The wine has a deep red colour with a tint of orange on the edge. The mature bouquet shows integrated flavours of oak, spice and fruitcake. The palate is dense in structure, well supported by good oak with soft tannins and tones of blackberry and chocolate.

This wine, being full bodied and fleshy with soft tannins, is well suited for a range of good cheeses (preferable cow milk cheese), everyday dishes (but not too spicy or hot) or any Mediterranean dish. Serving temperature 16 - 18 degrees Celsius.

variety : Merlot | 100%

winery : Canetsfontein

winemaker : Frank Meaker

wine of origin : Wellington

analysis : alc : 14.5 % vol rs : 2.2 g/l pH : 3.7 ta : 5.93 g/l

type : Red

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

ageing : 5-7 years

in the vineyard : Clone MO192. Block B - The soil profile is dominantly Oakleaf. Oakleaves are younger, deeper soils with high potential, commonly found close to flood plains, next to riverbeds or in pockets on foothills. The vines were pruned to a two-bud spur. Green leaf vineyard practices, like suckering, were applied during the growing season, creating the best light exposure and shading position for the bunches and to stimulate optimal growth in the needed canopy. Supplementary irrigation was used to alleviate any potential stress condition which could have a negative impact on the Merlot quality.

CULTIVAR: 100% Merlot

TRELLIS: Double trellis cordon wiring

AGE OF VINES: 19 years

ROOTSTOCK: Richter 99

SLOPE: North, North West

ROW DIRECTION: East West

about the harvest: The grapes were picked early March 2017 from a single vineyard on the farm. The prolong from a relatively dry and warm winter produced fruit of intense ripeness with small-to-average berry size packed with flavour and intensity. In addition, from 2016 all viticulture practices were applied to start converting from conventional to 100% organic wines as reflected in the 2017 vintage.

in the cellar : After destemming the berries were transferred into open stainless-steel tanks, cooled down and cold soaked for 2 days. Specially selected French yeast was used for fermentation and the grapes were punched down 3 times per day, till fermented dry. After fermentation the skins were pressed with a basket press and all the juice was transferred to stainless-steel tanks to settle and eventually to oak barrels for maturation.

