

Canetsfontein Merlot 2021

The wine has a deep red colour. The bouquet shows integrated flavours of oak, spice and ripe blueberries. 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 traditional 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 : Western Cape

analysis : alc : 14.72 % vol rs : 3.9 g/l pH : 3.7 ta : 5.7 g/l

type : Red

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

ageing : 5-7 years

in the vineyard :

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.

Due to the dry season, all low-quality bunches were removed from the vine at a very early stage of ripening to maximize the potential of the remaining crop.

Age of vines: 20 years

Rootstock: Richter 99

Slope: North, North West

Row direction: East West

about the harvest: The grapes were picked early March 2021 from a single vineyard on the farm.

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.

