

Akkerdal Merlot 2001

Colour: Deep red colour

Bouquet: Well balanced sweet vanilla and spicy flavours and oakiness

Taste: Smooth luxurious wine with soft tannins

Wine making is part of the Hanekom heritage and culture, an essential part of good life. Now Pieter Hanekom's artisan winery allows the Akkerdal terroir to express themselves in an unique range of bottled art and poetry. This is an invitation to share and enjoy this passion.

variety : Merlot | Merlot

winery : Akkerdal Wine Estate & Guest House

winemaker : Peter Hanekom

wine of origin : Franschhoek

analysis : **alc** : 13.50 % vol **rs** : 3.30 g/l **pH** : 3.67 **ta** : 5.80 g/l

in the vineyard : Akkerdal is situated in the prestigious Franschhoek valley, Western Cape - a region well known for wine making since 1688. The long wine making tradition is complemented by the surrounding mountains, oak trees and constant flowing Berg River to create a sound basis for the production of quality wines.

The three Merlot clones on rootstocks R99/R100 is planted on a terroir unit that is characterised by relatively homogenous patterns of topography, climate, geology and soil. At Akkerdal we believe that the finest wines emanate from quality grapes. The optimization of Akkerdal terroir produces winning wines by complementing individual varietal characteristics. High quality standards are maintained by disease modelling, supplemented by approved international IP Wine programmes.

about the harvest: A perfect ripening season characterized by daily temperatures ranging between 28-33°C ensuring that optimum ripeness and full flavour encapsulation is delivered. The grapes were hand picked from 06h00 in the morning at full ripeness and cool temperatures.

Yield control to limit tonnage to 7-9 tons/HA for improved quality.

in the cellar : Standard crushing and de-stalking within one hour after picking. The following two days the grapes, must and pulp were regularly (at least 6 times per day) mixed and pressed with a wooden plunger. The must was inoculated with French yeast on day 3. During fermentation regular mixing and pressing (6 times per day) was conducted until completion of fermentation. With completion of fermentation, the skins and pulp were gently pressed in a hand operated basket press. Wine was matured in second fill 225L French oak barrels for 18 months.