

Sejana Merlot 2000

A rich and powerful well-balanced wine with great complexity and soft tannins, Aroma of nuts and raisins. Flavours of cherries, plums and other red fruit.

variety : Merlot | Merlot

winery : Savanha

winemaker : Christo Versfeldt

wine of origin : Western Cape

analysis : alc : 13.83 % vol rs : 2.1 g/l pH : 3.75 ta : 4.6 g/l

in the vineyard : Red clay soil. Grapes of two trellised, north-facing vineyards. 12 year old vines.

about the harvest: Bunches de-stemmed and crushed straight into fermentation tanks. Harvested during last two weeks of February 2000 at 24°C.

in the cellar : Cold maceration takes place for two days. The juice is fermented in small stainless steel tanks with each vineyard treated separately before evaluation and blending three months later. The vinification procedure is conducted with great care. The extraction of colour and flavour is long and soft and the temperature of the process is controlled with precision. The wines are transferred to 225l barrels for malolactic fermentation, of which 45% are new barrels. The wines are fined with egg white before bottling. Matured in 45% new French oak barrels for 13 months.

