

## Savanha Merlot 2000

Full-bodied, with ripe red fruit, black cherries and jam.  
Soft, firm tannins. Well-integrated oak adds further complexity and elegance.

**variety** : Merlot | Merlot

**winery** : Savanha

**winemaker** : Christo Versfeld

**wine of origin** : Western Cape

**analysis** : alc : 13.41 % vol   rs : 2.51 g/l   pH : 3.73   ta : 4.8 g/l   va : 0.55 g/l   so2 : 84 mg/l

**pack** : Bottle



**ageing** : Maturation 3 to 5 years from vintage.

**in the vineyard** : 8-10 year-old bushvines with no supplementary irrigation.  
Area: Predominantly Durbanville and the West Coast

Soil: Well-drained with good water retention

Climate: Cool night temperatures

Average summer temp: 22°C

Average winter temp: 11°C

Annual rainfall: 715mm

Proximity to ocean: 12 - 15 km

**about the harvest**: Harvest took place during February and the grapes were picked at optimum ripeness (± 25°B).

**in the cellar** : The grapes were de-stemmed, crushed and chilled down to 12°C for a maceration period of three days. During these three days 15% of the juice was drained off to concentrate the juice:skin ratio. During fermentation at 27°C, gentle pump-over occurred twice a day with extended maceration at the same temperature. This unique method is very traditional old world (French) and leads to specific characteristics on the palate and nose. Maturation took place for 12 months in 35% new French oak barrels and the rest in 2nd and 3rd fill barrels.