

Savanha Merlot 2001

The wine is dark ruby in colour with a complex nose that shows spicy, minty, leathery and earthy aromas. A delightfully fruity entrance on the palate leads to a soft mid-palate and dry finish. Serve with red meat dishes and mature cheese.

variety : Merlot | Merlot

winery : Savanha

winemaker : Frans Smit

wine of origin :

analysis : alc : 13.41 % vol rs : 2.51 g/l pH : 3.73 ta : 4.8 g/l

pack : Bottle

ageing : Enjoy now, or within 3 to 5 years from harvest.

in the vineyard : Bushvines that are between 8 and 10 years old and enjoy the advantage of cool night temperatures, yielded the grapes for this wine. The vineyards received supplementary irrigation.

Av temp: Summer 22Å°C

Av temp: Winter 11Å°C

Annual rainfall: 715mm

Proximity to ocean: 12 - 15km

about the harvest: The grapes were harvested at 25Å° Balling.

in the cellar : The grapes were de-stemmed, crushed and chilled down to 12Å° Celsius for a maceration period of three days. During the three days 15% of the juice was drained off to concentrate the juice:skin ratio. During fermentation at 21Å° Celsius, gentle pump-over occurred twice a day, followed by extended maceration at the same temperature.

A 35% portion of the wine was matured in new French oak barrels and the balance in 2nd- and 3rd-fill barrels for 12 months.

30 000 bottles of this wine were produced.

