

## Savanha Sulanga Merlot 2001

A smooth accessible and juicy wine with well-developed flavours of ripe fruits, backed by hints of vanilla.

**variety :** Merlot | Merlot

**winery :** Savanha

**winemaker :** Eleonor Hoogendijk

**wine of origin :**

**analysis :** alc : 13.88 % vol    rs : 2.3 g/l    pH : 3.71    ta : 5.3 g/l

**pack :** Bottle

**in the vineyard :** Area: West Coast/Vredendal

Soil: Clovelly, Escourt and small portion of Hutton

Annual rainfall: 500 – 600mm

Av Summer Temp: 27°C

Av Winter Temp: 15°C

**about the harvest:** Harvest took place in the last days of February.

**in the cellar :** The grapes were destemmed with crusher rollers open, to allow a proportion of whole berries into fermentation tanks. After 2 days of cold maceration, yeast was added and the must was fermented in stainless steel red wine fermenters, temperature-controlled. Following fermentation, the wine was left on the skins for a further 5 days; the pressings were fined and added to the free-run juice.

The wine was matured for 8 months in third and fourth French Oak Barrels.

