

Winds of Change Merlot 2003

The wine is clean and bright with a deep attractive garnet colour. Small red berries on the nose. Fruit follows through on the palate. Plums and cherry fruit backed by soft tannins. Smooth lingering aftertaste, enhanced by supple toasty tannins.

variety : Merlot | Merlot

winery : Winds of Change

winemaker : Alain Cajoux

wine of origin : Western Cape

analysis : alc : 13.45 % vol rs : 3.25 g/l pH : 3.75 ta : 5.25 g/l va : 0.54 g/l so2 : 88 mg/l fso2 : 32 mg/l

in the vineyard : Area planted: 13 ha

Age of vines: 12 to 20 years

Rootstock: R110

Clone: M01

Trellis system: 3-wire

Irrigation: no

Vine density: 3500 vines per ha

Soil: Hutton/Clay

Climate: Zone III Winkler Scale

about the harvest: The grapes were harvested by hand and machine in middle of March.

Yield: 8tons/ha

in the cellar : Crushing: Destalked, no crushing

Tanks: Roto

Yeast strain: Oenoferm rouge: Saccharomyces

Fermentation: 5 days on the skins

Malolactic: yes completed

Barrel ageing: a part of this wine was 6 months in French oak barrels

Fining: Plantis

Filtration: Kieselguhr FW60/14 FP3/FP1

Stabilisation: Cold -4Â°C.

