

Sejana Merlot 2001

Deep, dark plum in colour with a purple edge. Inviting soft berry fruit aromas with hints of mint chocolate. The berry flavours follow through on the soft, full palate and there is a touch of dryness on the lingering finish.

Serve with spicy red meat dishes such as curry.

variety : Merlot | 100% Merlot

winery : Savanha

winemaker : Frans Smit

wine of origin : Coastal

analysis : alc : 14.17 % vol rs : 1.4 g/l pH : 3.54 ta : 5.6 g/l

type : Red **style :** Dry **body :** Full **wooded**

pack : Bottle

ageing : Enjoy now or within 30 months from harvest.

in the vineyard : Trellised vines, between 5 and 6 years old, yielded the grapes for this wine. The Durbanville grapes were grown in dryland vineyards planted on west-facing slopes. The Stellenbosch vines are planted on southeast-facing slopes and received drip irrigation.

Soil: Durbanville - Deep red soils derived from shale, Stellenbosch - Deep gravel soils with a clay layer.

about the harvest: The grapes were picked at 25.5° Balling and the yield was between 5 and 7 tons per hectare.

Harvest Date: Mid- to end February 2001.

in the cellar : The grapes were crushed and fermented in stainless steel tanks.

Malolactic fermentation occurred in small French oak barrels.

Production: 2 372 X 6-bottle cases.

