

Sulanga Merlot 2002

The wine is ruby red in colour and rewards with rich, minty dark chocolate aromas. A creamy soft wine with well-developed flavours on the mid-palate and a lingering, satisfying finish.

Serve with red meats dishes such as lasagne or cheeses.

Not available in South Africa.

variety : Merlot | Merlot

winery : Savanha

winemaker : Frans Smit

wine of origin : Coastal

analysis : alc : 13.87 % vol rs : 2.5 g/l pH : 3.47 ta : 5.3 g/l
wooded

ageing : Enjoy now, and within 40 months from harvest.

in the vineyard : Trellised vines that are between 4 and 6 years and are planted on eastern and northern slopes yielded the grapes for this wine. The vines received supplementary irrigation.

Soil: Clovelly, Escourt and a small portion of Hutton.

Average Temp: Summer 27Â°C, Winter 15Â°C.

Annual rainfall: 500 - 600 mm.

about the harvest: The grapes were picked at 24.3Â° Balling during February 2002 at a yield of 6 to 8 tons per hectare.

in the cellar : After crushing the must fermented in stainless steel tanks. Malolactic fermentation occurred in the tanks. A 30% portion of the wine was matured in French oak barrels.

Production: 34 800 x 6-bottle cases.

