

DEVONET

MERLOT / PINOTAGE 2016

ORIGIN: From selected vineyards in the prime red wine growing area of the Devon Valley near Stellenbosch.

CLIMATE: Mediterranean - summers are warm and dry, whilst sea breezes from the nearby False Bay cool the vineyards in the afternoons. The winters are wet and cold with a high average rainfall.

VINIFICATION: The grapes are hand- harvested at optimal ripeness. They are then destalked, crushed and fermented for 7 days on their skins in open fermenting tanks. The average fermentation temperature is 25 - 30° C. After fermentation, the skins are pressed in traditional basket presses. The free run and pressed juices are combined and malolactic fermentation spontaneously takes place in the tank. Now the wine is racked and undergoes oak maturation for 6 months. After maturation, the wine is blended (65% Merlot, 35% Pinotage), fined, filtered and bottled.

TASTING NOTES: The wine has a deep ruby colour. The cherry and red berry character of the Merlot is apparent and complimented by the plum fruitiness of the Pinotage. Lovely harmonious blend. To be enjoyed now, but can be aged for another 2 – 3 years.

ANALYSIS
Alcohol: 14.5%
Residual sugar: 3.3 g/l
Total acidity: 5.4 g/l
pH: 3.65

ACCOLADES:

2016	Vitis Vinifera Awards – Gold
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