

SILVER LEAF

MERLOT



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 the skins in open fermenting tanks. The average fermentation temperature is 24-28° 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. French oak used for maturation.

TASTING NOTES: Lovely red berries and smoky aromas on the nose. Delicate balance and round mouthfeel. Enjoy now or within the next 2 – 3 years. Serve with gourmet burger, or a hearty stew.

ANALYSIS
Alcohol: 14%
Residual sugar: 2.4g/l
Total acidity: 5.6g/l
pH: 3.49

ACCOLADES:

2018	Vitis Vinifera Awards – Gold
2016	Vitis Vinifera Awards – Gold Gold Wine Awards - Gold
2015	Vitis Vinifera Awards - Gold

