



Follow the footprint of our winemaker in pursuit of grapes that make this wine perfect for every occasion

MERLOT / PINOTAGE

Origin	Western Cape
Alcohol (%/Vol)	14.3
Total acidity (g/L)	5.3
Residual Sugar (g/L)	2.3
pH	3.5

WINEMAKING

The grapes were picked at optimum maturity with an average sugar of 25°Balling. Pinotage was harvested mid February and Merlot was harvested end of March. The varieties were inoculated with selected dry yeast and vinified separately between 28-30°C with regular pump over. After fermentation the wine was racked and blended and then completed malolactic fermentation in stainless steel tanks. Prior to bottling the wine was stabilized, racked once more and lightly filtered. The blend consists of 60% Merlot and 40% Pinotage.



TASTING NOTES AND FOOD PAIRING

A soft and fruity blend of Merlot and Pinotage. Ripe blackberry and plum flavours of Merlot complements the raspberry and spice flavours of Pinotage. Perfect for tapas, grilled meat and pizza.

PACKAGING INFORMATION

Bottle type	Glass, Claret
Volume	750ml
Dimension	31cm(h)x7cm(Ø)
Closure	Screwcap
Carton	6x750ml
Dimension	31.5cm(h)x15cm(d)x23cm(w)
Bottle Barcode	6009675530229
Carton Barcode	6009675530236