



# FOOTPRINT



## MERLOT

W.O. WESTERN CAPE | SOUTH AFRICA

### TASTING NOTES

Deep ruby red. Fragrant aromas of crushed mulberries & raspberries with pomegranate and hint of forest floor. Notes of plums and red fruit follow on the palate. Smooth and silky tannins with bright and fresh acidity. Medium bodied and dry

### FOOD PAIRING & SERVING

Enjoy with deboned leg of lamb grilled over an open fire or pair with Bolognese or moussaka

Serve below room temperature: 14°C to 16°C.

Optimal drinking within 2-3 years of harvest

### WINEMAKING

Grapes were sourced from vineyards in the Bredekloof and Paarl. The grapes were cold soaked prior to inoculation with selected dry yeast and fermented at 26 -28°C in stainless steel tanks using the 'rack & return' system. Around 10% was matured with in stainless steel tanks with French oak staves.

Alcohol	14%	Acid	5.3g/L
Sugar	2.9g/L	pH	3.6

### PACKAGING

Glass Bottle	410g	Closure	Screwcap
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### BARCODE

Bottle (750ml)	6009675530830
Carton (6x750ml)	6009675530823

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