



FOOTPRINT



MERLOT

W.O. WESTERN CAPE | SOUTH AFRICA

TASTING NOTES

This wine is a deep ruby red, and it enchants your senses with fragrant aromas of crushed mulberries, raspberries, and pomegranate, along with a hint of forest floor. Notes of plums and red fruit follow on the palate. It offers a smooth and silky tannin experience with bright and fresh acidity. It's medium-bodied and dry.

FOOD PAIRING & SERVING

Enjoy it with a deboned leg of lamb grilled over an open fire or pair it with a Bolognese or moussaka. Serve it slightly cooled around 16°C to 18°C.

WINEMAKING

Grapes from trellised vineyards in Bredekloof and Paarl. The grapes were cold-soaked before inoculation with selected dry yeast and fermented at 26°C-28°C in stainless steel tanks using the 'rack & return' system and regular pump-overs. A small component of the wine was lightly oaked to balance the wine.

Alcohol	14.3%	Acid	5.5g/L
Sugar	3g/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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