

ANNO



1700

VERGELEGEN



VINEYARD RANGE THE MISTAKE MERLOT 2015

TASTING NOTES

The wine shows ripe berry fruit, hints of cherry and spice with lovely fine tannins on the aftertaste. Serve at 15-17°C - it will pair beautifully with roast beef or lamb with a simple jus or mushroom sauce, or grilled beef, lamb and pork.

ORIGIN

The vineyard, known as RL12 was planted in 2002 to clone MO 348 grafted on rootstock 101-14. The row direction is north to south on a north westerly slope. Due to row direction, care has to be taken to prevent sunburn and the formation of cooked/over ripe flavours. The vineyard is supplied with drip irrigation and neutron probes but irrigation

WINEMAKER'S NOTE

The wine is entirely due to a misunderstanding between Michel Rolland and myself. This is a source of great amusement for us and we strive to now repeat this "mistake" whenever we can! Total production 2130 bottles minus some tasting adventures! Drink upon release or 10 - 15 years after the vintage.

VINIFICATION

The grapes were picked into 10 kg lug boxes and then stored for 24 hours in a refrigerated container, to ensure a temperature of 8-10° C in the grapes before processing - to slow down/retard enzymatic reactions. The grapes were hand sorted and destemmed but not crushed. A cold soak was performed for a period of 7 days. The temperature of the cold soak mash was controlled at 8-10°C through a combination of dry ice and cooling. The temperature of the mash increases slowly and a feral ferment develops. After the formation of 2-3% alcohol the mash is inoculated with a pure culture commercial yeast strain. The volume of the tank is calculated at a juice/wine recovery of 650 Litres / ton. The volume of the tank is pumped over the skin cap 4-6 times /day. The grapes were pressed after 40 days on the skins and run off into stainless steel tanks for the completion of malolactic fermentation.

COMPOSITION

Merlot	90%
Cabernet Sauvignon	10%

ANALYSIS

Alc	14.56
RS	2.35 g/l
TA	6.22 g/l
pH	3.47

MATURATION

The wine was matured in 50% new French barrels, 225 Litre and a combination of Taransaud and Darnajou. The wine was bottled on the 23 January 2017 after 18 months in barrel.