

VERGELEGEN

Extraordinary by nature

Merlot Reserve 2022

TASTE

From diverse vineyard blocks on the estate, rooted in ancient soils, our Merlot embodies the rich tapestry of our terroir. Aromas of ripe plum intertwined with indulgent dark chocolate and subtle nutmeg notes with a velvety soft finish.

VINEYARDS

Sourced from north and north-westerly vineyards where the slope has flattened somewhat leading to a higher clay content in the soil. This gives the Merlot greater buffering capacity against stressful conditions.

WINEMAKING

The grapes were hand-picked and sorted, transferred to stainless steel tanks, and cold-soaked for 2 days for soft extraction. They were inoculated with 3 yeast strains. A combination of pump-overs was used for extraction (closed and open). Depending on the extraction site, pump overs were stopped at various times during the ferment. The wine was left in contact with the skins post-ferment for delicate tannin manipulation. Malolactic fermentation took place in stainless steel after which the wines went to barrel – a combination of 225l and 300l barrels for 12 months of ageing before blending and bottling.

AGING POTENTIAL

This wine can age for 7 - 8 years from vintage.

BLEND

100% Merlot

ANALYSIS

Alcohol - 14.5%
RS - 3.3 g/l
PH - 3.42
TA - 5.9 g/l

WINE OF ORIGIN

Stellenbosch

FOOD PAIRING

Serve decanted with your favourite red meat, such as lamb cutlets or a fillet steak.

