

Merlot 2016

Winemaker's Notes:	A dusty intro to this dry styled, medium bodied Merlot with some notes of soy, cumin and capsicum, lifted by a lick of charry oak
Style:	Dry and fruity
Cultivar:	100% Merlot
Tons per hectare:	6-7
Age of vine:	14-18 years
Soil:	Shale
Trellising:	Trellis
Irrigation:	Irrigated
Degree balling at harvest:	Early morning, hand harvested at 25°B
Vinification:	Fermented in stainless steel tanks at 26°C
Barrel maturation:	12 months in second and third fill French Barrels
Maturation potential:	2-3 Years
Food suggestions:	The palate has firm acidity and grippy tannins that frames the light, plummy fruit and vegetable extract character and calls for grilled lamb loin chops with a mint sauce.

Alcohol: 14%

Residual Sugar: 3.1

Total Acid: 5.5

Region: Coastal




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