



STELLENBOSCH HILLS

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Tasting Notes

Deep ruby red colour. This is a full bodied wine with a well-integrated tannin structure and concentrated mid palate.

The wine is bursting with red & black berries, mulberry and ripe plum flavours. Combine with French oak spice and a hint of cloves. The wine is beautifully balanced and the velvety smooth palate creates a lingering finish.

Serve with: The perfect partner for roast beef, roast lamb or a beef stew.

The Harvest

The grapes were hand harvested at 24° balling – the optimal time of aromatic concentration.

In the Cellar

Cold maceration takes place over 3 days at 15°C followed by fermentation in stainless steel tanks at 26° to 28° balling until dry. Only free run juice is used to make this wine. Wine was matured in French oak barrels.

Ageing potential

Enjoy the wine now or within the next four to five years from harvest

Blend Information

100% Merlot

Characteristics

Dry red wine

Technical analysis

Alcohol	-	13.8%
pH	-	3.36
Residual sugar	-	3.6 g/l
Acidity	-	6.6 g/l
Wine of origin	-	Stellenbosch

