

Petit Rouge Merlot 2022

VINEYARDS

The Merlot vineyard used in this wine is planted in a combination of well-weathered granite soils and beautiful “koffie klip” (shale) slopes. They are South-West facing slopes, which helps keep temperatures moderate. Optimum ripeness was at 24°B, with vibrant flavours of ripe, red fruits. Hand-picking, under the watchful eye of the winemaker, ensures that only the finest fruit is delivered to the cellar.

VINIFICATION

The grapes are destemmed, but not crushed and whole berry fermentation at cool temperatures is practiced, to ensure a broad spectrum of bright fruit and spiciness without heavy tannin extraction. After fermentation, the wine is transferred to old 300Lt French oak barrels and the skins are pressed. Malolactic fermentation takes place in the barrel after which the wines are racked, the batches are blended, and the wine prepared to be bottled.



TASTING NOTES & CELLARING & FOOD PAIRING

The wine displays a bright ruby red colour. It shows a vibrant, fruit-filled aroma of sleek cherries, subtle raspberry, and soft, black pepper. The nose carries through beautifully to the palate and is nicely supported by refined tannins with a smooth finish. A dynamic wine, which can be enjoyed at many levels, but is exceptionally well paired with a traditional South African braai. Alternatively, a Sunday roast is a must. We hope you enjoy it.

Accolades

2019 Vintage:
2020 Gold Wine Awards – Gold
2020 Vintage:
2021 Vitis Vinifera Awards – Gold
2021 Vintage:
2023 Platter's Guide -85 Points (Good Value)

Analysis

pH 3.61
Total Acidity 5.7 g/l
Residual Sugar 4.0 g/l
Alcohol 13.72%