



MERLOT
2006

Viticultural Practices

Varietal	: Merlot, clone 192
Root stock	: R99
Soil type	: Hutton – decomposed granite
Age of vines	: Planted 1988
Plant density	: 3200 vines per hectare
Trellising	: Vertical hedge
Pruning	: 2-bud spurs every 12 cms
Yield	: Approximately 7 tons per ha
Irrigation	: Supplementary drip
Vintage	: Moderate to warm vintage
Picking date	: 7 th March
Grape sugar	: 25.5 balling
Acidity	: 5.0g/l
pH at harvest	: 3.6

Winemaking Practices

Yeasts	: Natural occurring wild yeasts
Fermentation temp	: 27 celcius
Method	: De-stalked, sorted on tables, crushed, pumped into stainless steel tanks, cold soak for 2 days, pumped over for 6 days & left for 5 days before pressing. Racked to barrel FOR for malo-lactic fermentation.
Wood maturation	: 20 months in French oak barrels, 40% new, balance in older barrels

Wine details

Residual Sugar	: 2.1g/l
pH	: 3.67
Total acid	: 5.1g/l
Alcohol	: 14.83 % by volume
Maturation Pot	: Should develop well over the next 5 years

Winemaker's comments

"Juicy, upfront red fruit and smokey flavours, backed up with surprisingly firm tannins. Wonderfully balanced."