

the coco

chocolate merlot

2015

VINEYARD

Fruit from 1 block of vineyards planted on Cape Granite was used.

CELLAR NOTES

The idea was to create a wine with strong coffee/mocha flavours and well integrated oak on the palate. To achieve this heavily toasted French oak staves were used.

TASTING NOTES

Good colour, nose shows cherry fruit with mocha/dark chocolate flavours, a lot of tannins in the wine, but soft and very approachable, finely integrated, palate is mouth filling, surprisingly complex for such a young wine.

TECHNICAL INFORMATION

VINTAGE:	2015
GRAPES:	100% Merlot
SOIL TYPES:	Hutton, deep, well drained, high potential
GRAPE ANALYSIS:	RS 3.5 g / pH 3.8/ TA 5.5 g/l
ALC:	14%
TRAINING METHOD:	3-Wire vertical



the collection

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