



ELGIN VINTNERS MERLOT 2015

The 2015 Elgin Vintners Merlot is our eleventh vintage. Within the Elgin Valley the 2015 vintage is considered by most of the winemakers to have been a near perfect one. The wines vinified in 2015 are proving to be intense in colour, highly fruit driven and of overall exceptional quality.

ORIGIN	Wine of Origin Elgin	
HARVEST DATE	2 nd March 2015 (three weeks earlier than 2014)	
BOTTLING DATE	10 th December 2016	
VITICULTURE	The Merlot grapes (Clone Mo 343) were sourced from a Merlot block planted on Eikenhof Farm at an altitude of 400m.	
WINEMAKER	Martin Meinert in his Devon Crest Winery, Stellenbosch.	
WINEMAKING	The Merlot grapes were vinified in the traditional manner. The grapes received a cold soak of 5 days at 8° C. The WE372 yeast strain was selected to facilitate fermentation. There was no extended maceration after fermentation. Malolactic fermentation was completed in tank. The wine was then transferred to 225 lit French oak barriques where it matured for 20 months. The new wood component was 20%. Approximately 6.5% Malbec was blended into the final barrel selection in order to further enhance the texture and complexity of the wine. After a light egg white fining the wine was bottled on 10 th December 2016.	
TASTING NOTES	Deep ruby velvet in colour with an exotic nose combining red plums, black berries, blueberries, violets, cardamom and walnuts that follows though onto the palate. Silky tannins combined with a rich purity of fruit and somewhat savoury finish distinguish this seamless wine as a great ambassador for Merlot from the cool climate Elgin region.	
TECHNICAL	Alcohol	14.11 Vol% (14.0% on label)
	Total acid	5.6 g/l.
	Residual sugar	1.8 g/l.
	pH	3.56
PACKAGING	Claret Bottle number 438 Cork closure Barcode 6009 8144 3005-2 (per bottle) Barcode 16009 8144 3008-0 (per 6 bottle case)	
VOLUME	7431 liters / 1651 cases (6 x 750ml) produced.	