



MERLOT

Composition: 100% Merlot

Vintage: 2015

Winery: The Rhino of Linton Park, Wellington District, Western Cape, South Africa

Taste the nature of Africa

- Crafted by winemaker JG Auret.
- Supporting the protection of the endangered Rhino.
- Eco –friendly, low carbon light weight glass bottle.
- Integrity and sustainability seal certified.
- Bottled in Africa, fairer for Africa.

Climate / Quality of the soil:

Cool breeze micro-climate, one of the highest vineyards in South Africa with temperatures 6°C cooler than the valley giving our grapes slow ripening. Our vines thrive on the brown, medium-coarse porous soils named Oakleaf and Tukulu as well as Glenrosa and Clovelly soil formations. The blocks are carefully manipulated for high concentrated flavour with low yields. Controlled irrigation and 7strand hedge system with moveable foliage wires. The high trellis system ensures perfect vertical shoot positioning. Hand harvest in February and March at dawn to keep grapes cool for vinification. The Merlot vines average 12 years old.

Winemaking process:

Hand harvesting
De-stemming and crushing
Maceration and controlled fermentation at 25°C during 10-14 days, in stainless steel tanks with pump over twice a day.
Pressing.
Malolactic fermentation was finished 2-6 weeks after the end of alcoholic fermentation.
Kept in stainless steel tanks.
Stabilizing
Filtering
Bottling and labelling

★ **Wine composition:**

Alcohol: 14% Total acidity: 4.8g/L Residual sugar: 3.2g/L

Winemaker comments:

Ripe berries with a minty undertone can be found on the nose. Blackcurrants along with juicy plums is revealed on the pallet.

Food matches:

Lamb with an orange juice-based sauce with hints of Asian spices.

! **Drinking temperature:**

Best served at room temperature.