



Merlot 2024

Viticulture: Vine age: 24 years
Vine density: 5000 vines per hectare
This is a well-balanced vineyard-block.

Vinification: The best quality grapes were selected and picked at optimum tannin ripeness, gently crushed and fermented in small open top fermenters. The wine matured for 12 months in small, third-fill French oak barrels.

Analysis:	Alcohol	13.5%
	Total Acidity	5.9 g/l
	Residual Sugar	2.7 g/l
	pH	3.53

Winemaker's Comments: Ruby garnet in colour. Red berry and cherry nose. Grippy and tart palate with juicy red berry and sour cherry on the aftertaste. Drink through 2026.

Production: 4000 750ml bottles