



MERLOT

2023

A beautifully balanced Merlot with aromas of ripe blackberries, dark cherries, and a hint of plum, complemented by subtle notes of cocoa and soft spice. The palate reveals velvety tannins and a smooth texture, leading to a lingering finish with whispers of wood and earthy undertones.

Harvest Date 21 February 2023

Harvested in small crates and chilled overnight in the cold room, the grapes were carefully processed and sorted the following day. Fermentation on the skins lasted 10 days before the wine was pressed and racked into barrels.

Balling Harvest in small crates at 24.2 Balling.
Matured in 1 -7 fille French barrels for
15 months (15% new wood)

Bottling Date 19 Augustus 2024

Rs: 3.8 g/l* TA: 5.9 g/l* pH: 3.57 g/l Alc14%* TSO2: 102