

# AMATRA RANGE

## 2015 MERLOT



### ORIGIN:

Elgin Valley, South Africa

### TASTING NOTE:

French clone exudes bright, fresh black plums. Plush purple fruit flavours are supported by a vibrant thread of fresh acidity to harmoniously balance the opulently textured mid core palate weight.

### PHILOSOPHY:

To create a complex, mouth filling wine from ripened clusters with purple fruit opulence and restrained tannin structure in cool climate conditions. Optimal vine ripeness and canopy management, in particular, are key to producing seamless Merlot that is perfectly suited to the Elgin Valley.

### VINEYARDS:

Vines grown on deep Tukulu soils (a mixture of sandstone, gravels and clay) on a drought resistant rootstock, as Merlot is particularly heat sensitive, are trellised on a five wire fence system facing east. French clone 348 best suits this relatively warm site as it produces wines of elegance, bright purple fruit and purity.

Stringent canopy management is implemented for these 12-year-old vineyards, as the vigour of crop

and leaf canopy is very high. Clusters are hand - picked towards end of March in small batches of 18kg.

### WINEMAKING:

Clusters were de-stemmed and partially crushed after stringent sorting to remove unwanted berries and other matter. Spontaneous fermentation occurs in small fermentation vats for after about fourteen days and once primary fermentation is

completed, the mash is pressed in a small basket press. The wine is then decanted to small French oak casks for secondary Malo-lactic fermentation and left to mature for 12 months. The final barrel selection is made and taken through a very light filtration prior to bottling. No finings are applied to ensure that natural integrity and structure of the resultant wine is maintained.

ANALYSIS:

Alcohol: 14.42% ; Acidity: 5.30g/l ; pH: 3.79 ; Residual Sugar: 2.0g/l ; Total Extract: 30.4g/l

RECOMMENDED FOOD PAIRING:

Best cut of Beef, robust country pastas, char- grilled meat and hearty casseroles.

RECOMMENDED BOTTLE MATURATION:

In its youth, broad and bright purple fruit is forward and over time will evolve to stewed prunes, blonde tobacco and hazelnuts with seamless, mellowed tannins on the finish. Wine should mature for 8 to 10 years under optimal cellar conditions.

RELEASE DATE:

October 2016

ACCOLADES:

Still to be entered