



AMATRA RANGE

2020 'THE OREADS' MERLOT

ORIGIN:

Merlot: Stellenbosch, South Africa
Cabernet Franc: Stellenbosch, South Africa

CULTIVARS:

Merlot: 86%
Cabernet Franc: 14%

TASTING NOTE:

Old single trellised Merlot vines from the Polkadraai area in Stellenbosch exude bright, fresh black plums. Generous purple fruit flavours are supported by a vibrant thread of lead pencil shavings from elevated vineyards in Stellenbosch. The wine is harmoniously balanced with 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 are key to producing seamless a Merlot that is perfectly suited to specific cooler slopes in Stellenbosch.

VINEYARDS:

Old Merlot vines are grown on deep Hutton soils on resistant rootstock, as Merlot is particularly heat sensitive and are trellised on a single wire fence system facing east. Stringent canopy management is implemented, as the vigour of crop and leaf canopy is high. Clusters are hand-picked mid-March in small batches of 17kg.



WINEMAKING:

Clusters were de-stemmed and partially crushed after stringent sorting to remove unwanted berries and other matter. Spontaneous fermentation occurred in small fermentation vats for fourteen days and once primary fermentation was completed, the mash was pressed in a small basket press. The wine was then decanted to small French oak casks for secondary malo-lactic fermentation and left to mature for 12 months. The final barrel selection was made and taken through a light filtration prior to bottling.

ANALYSIS:

Alcohol: 13.5% ; Acidity: 5.5g/l ; pH: 3.6 ; Residual Sugar: 3.4g/l ; Total Extract: 32.2g/l

Our wine is Vegan made but not registered and is IPW (sustainable wine production) audited.

RECOMMENDED BOTTLE MATURATION:

In its youth, generous; mouth-filling; plummy fruit is well balanced with a seam of lead pencil shaving tannins from the Cabernet Franc fraction and over time will evolve to stewed prunes, blonde tobacco and hazelnuts with integrated, mellowed tannins on the finish. Wine should mature for 8 to 10 years under optimal cellar conditions.

RELEASE DATE:

June 2021

QUANTITY OF BOTTLES:

2550

ACCOLADES:

2017 Tim Atkin Cape report:	90 points
2017 John Platter Guide:	4*
2018 John Platter Guide:	4*
2019 John Platter Guide:	4*
2022 John Platter Guide:	4*