

## MERLOT 2007



### COMPOSITION

100% Merlot

### ORIGIN

Simonsberg ward, Stellenbosch, South Africa

### VINEYARD

From 9- and 15-year-old trellised vines on 5-wire Perold. Selected bunches were removed in two tranches before harvest to ensure maximum concentration of tannins and colour. Summer pruning ensured correct light exposure and canopy density.

### VINIFICATION

The juice from the handpicked grapes was fermented in roto-tanks and upright fermentors with the aid of selected yeast strains. Temperature was maintained at 25–30°C. The wine was racked and returned once daily, followed by two pump-overs per day, and then matured for 14 months in French oak (14% new).

### BOTTLING DATE

October 2008

### RELEASE DATE

July 2010

### ANALYSIS

|                 |          |
|-----------------|----------|
| Residual Sugar: | 2,90 g/l |
| Alcohol:        | 13.5%    |
| pH:             | 3.33%    |
| Total Acidity:  | 5.80 g/l |

### TASTING NOTES

An elegant wine with black cherry aromas, complemented by hints of coffee bean and mocha undertones. Well-balanced with silky tannins and a smooth finish.

### BAR CODES

|             |                   |
|-------------|-------------------|
| 1 x 750ml:  | 600 2083 00 0407  |
| 6 x 750ml:  | 1600 2083 00 0664 |
| 12 x 750ml: | 1600 2083 00 0060 |



*Peperboom Merlot*