

# RW MERLOT

South Africa's **most popular red wine varietal**. This wine ticks all the boxes! **Rich, dark ruby** with **ripe, punchy plum flavours, sweet black cherry** and a **velvety finish**. **Delicate oaking** does not mask the ripe fruit. Enjoy now with roast chicken, beef, lamb, pasta or steak.

**VINEYARDS:** Merlot by nature is very sensitive to heat and prefers cooler areas therefore we plant our Merlot on the lower mountain slopes in deep karoo soils that retain water well. These soils render a good buffer capacity against unfavourable weather conditions. Various management manipulations are used to ensure that a good balance between canopy and crop load is achieved. Sufficient light penetration into the canopy is necessary for sufficient colour formation, especially on a cultivar like Merlot. Our Merlot vines are planted mainly South East – North West to protect the grapes from direct sunlight and to utilize the prevailing South Eastern breeze to cool the grapes during the ripening season. Irrigation is supplemented by controlled drip irrigation from the Breede River.

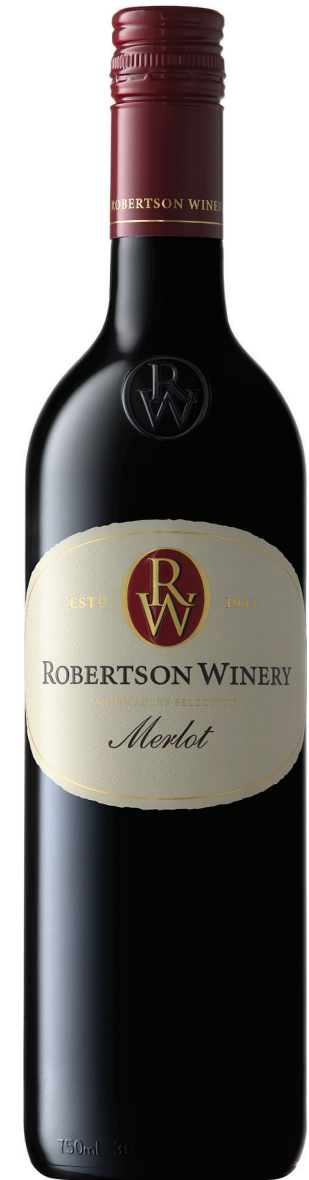
**WINEMAKING:** Grapes were harvested at full ripeness between 24,5° - 26°B from a selection of vineyards. Cold soaking happened two days prior to fermentation to ensure optimum colour and flavour extraction. Fermentation took place in temperature controlled stainless steel tanks at 28°Celsius for 7 days. The wine was matured on French Oak for 4 months to add weight and complexity.

VINTAGE: \_\_\_\_\_

Yield (ton/ha) \_\_\_\_\_  
Alcohol \_\_\_\_\_  
Ph \_\_\_\_\_  
Total Acidity \_\_\_\_\_  
Residual Sugar \_\_\_\_\_  
Region \_\_\_\_\_

Winemakers \_\_\_\_\_  
Oak Maturation \_\_\_\_\_  
Fermentation Temp. \_\_\_\_\_  
Cellaring Potential \_\_\_\_\_  
Serving Temp. \_\_\_\_\_  
Allergens \_\_\_\_\_

SCAN QR FOR  
MORE INFO



CERTIFICATIONS:



Robertson Winery Cultivar 750ml

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