



Merlot 2022

Tasting notes: The Merlot on Zorgvliet grows in shallow duplex soils that contains a dense layer of clay in the subsoil. This leads to concentration and causes this wine to often be mistaken for its heavier brother - Cabernet Sauvignon.

The nose reminds of black cherry, plum and sandalwood, with a hint of boegoe. The entry in the mouth is smooth with good dark chocolate focus on the mid palate and a somewhat dryish finish.

analysis: alc: 14.4% / ph: 3.44/ TA: 6.1g/L / RS: 2.2g/L / VA: 0.48g/L

Blend information: Merlot: 100%

Viticulture: The vineyards are in the Banghoek Valley, Stellenbosch. Elevation is 300-350m above sea level and is mostly south facing. This provides for moderate temperatures resulting in the late but slow ripening of the fruit. The soils are made up of leached, decomposed granite and sandstone. Gravel in the upper layers provides for good drainage in wet seasons and clay in the subsoil provides for moisture retention in dry ones. Vineyards are trained on a 7-wire hedge and cane pruned by hand. Average yield is 5-8tons/ha.

Harvest notes: 2022 harvest see an increase in yields from 2021. A very wet Spring preceding the harvest, with heavy rainfall at the end of October and end of November. This affected evenness of red cultivar flowering and veraison. A cool December with some rains over Christmas. Color extraction came easily, and reds were full bodied with good acidity. In general, a cool and dry Jan - March - optimal weather for picking. An exceptional quality harvest for Merlot.

Winemaking notes: Grapes were harvested by hand and berry sorted into stainless steel fermenters. Fermentation commenced spontaneously and was finished with a pure strain. Extraction was done with a combination of punch-down, rack-and-return and pump-over methods. Batches were gently pressed and immediately racked to small French oak barrels where they completed malolactic fermentation. The components were racked three times to enhance clarification and development. Blending took place after 20 months aging. The wine was bottled after a total of 22 months.

Barrel composition: 13% new - 225L French oak; rest 2nd fill and third fill

Aging potential: This wine should improve with aging over a period of 5 years or longer if it is stored under optimum conditions.

Production: 11122 x 750ml

