



## ONDINE MERLOT 2007

Merlot is often the understudy of Cabernet Sauvignon when great blends are crafted together. This cultivar, though has the potential to make exciting wines that are very rewarding.

Description: This wine has developed beautifully with a subtle, balanced palate and velvety mouth feel. A nose of crushed strawberries and prunes showcases the true character of the terroir.

Style: Dry Red Wine

Grape Varieties: 100% Merlot

Vinification: Grapes are picked at 24,6°B. In the cellar the Grapes were cooled down to 15°C before inducing fermentation. Pumping was done twice daily ensuring that the cap was soaked and enough skin contact was obtained. Fermentation lasted close to three weeks. Before barrel ageing the wine was allowed to complete malolactic fermentation. This wine was kept in barrel for eight months, 20% new wood.

Analysis: Alc: 14.38%; TA: 6.5 g/l; RS: 2.2 g/l; PH: 3.33

