

TABLE MOUNTAIN MERLOT 2016

Background

Table Mountain is one of the world's most iconic landmarks: singular, enduring and awe-inspiring to those at the foot of Africa.

For centuries, it has stood as a welcoming beacon, leading the way to the Cape and its famous Winelands. It was here, more than 350 years ago, that the first vineyards were planted to ripen under the summer sun, but also cooled by ocean breezes to concentrate grape flavours.

The influence on the vineyards of the mountain, surrounded by the sea, is considerable and helps to shape the unique wines of the Cape.

Our wines, like the mountain that inspires them, are a symbol of true South African generosity.

Vineyards

The grapes were sourced from a selection of the Cape's premier vineyards in the Stellenbosch, Paarl, Wellington and Robertson areas. The grapes were harvested at optimal ripeness to achieve the fruit-driven character of the wine.

Winemaking

The grapes were harvested by hand at 22° to 24° Balling in March. Each vineyard block was individually vinified. The fruit was cold-fermented on the skins in stainless steel tanks at 13° to 15°C to retain fruit flavours. An additional three days' maceration assisted in preserving flavour while giving intensity of colour to the wine. The skins were then removed, pressed and malolactic fermentation completed.

Winemaker's comments

Colour: Light ruby red.

Bouquet: Ripe berries with dark chocolate and a hint of tobacco.

Taste: Medium-bodied with a soft and elegant palate, laced with ripe fruit and spicy vanilla flavours.

Food pairing

Excellent with oxtail, casseroles, red meat, game, pizza and pasta dishes.

Chemical analysis

Alcohol:	13,60% by volume
Residual sugar:	6,50 g/l
Total acidity:	5,44 g/l
pH:	3,67

