



PETIT ROUGE MERLOT 2019

(100% Merlot)

VINEYARDS

The Merlot vineyards used in this wine are planted in a combination of well-weathered granite soils and beautiful “koffie klip” (shale) slopes. The slopes are South-West facing, which helps keep temperatures moderate. Optimum ripeness usually occurs at 24°B and the grapes are hand-picked under the watchful eye of the winemaker to ensure that only the finest fruit is delivered to the cellar. Picking takes place in the early hours of the morning to help preserve the delicate Merlot flavours and limit the need for refrigeration, thus lowering our carbon footprint.

VINIFICATION

The grapes are destemmed, but not crushed and whole berry fermentation at cool temperatures is practised to ensure a broad spectrum of bright fruit and spiciness without heavy tannin extraction. After fermentation, the wine is transferred to old 300Lt French oak barrels and the skins are pressed. Malolactic fermentation takes place in the barrel after which the wines are racked, the batches are blended, and the wine prepared to be bottled.

TASTING NOTES, CELLARING & FOOD SUGGESTIONS

The wine displays an invigorating, ruby-red colour. It has a vibrant, fruit-filled aroma of sleek cherries, subtle raspberry, and soft, black pepper. The nose carries through beautifully to the palate and is nicely supported by refined tannins with a smooth finish. A dynamic wine, which can be enjoyed at many levels, but is exceptionally well paired with a traditional South African braai. Alternatively, Sunday roast is a must. We hope you enjoy it.



Accolades

2018 Vintage:

2019 Gold Wine Awards – Gold

2019 Vitis Vinifera Awards – Gold

“Worth twice the price” – Michael Fridjhon

Analysis

pH	3.57
Total Acidity	5.4 g/l
Residual Sugar	3.3 g/l
Alcohol	13.4 %

Voor Paardeberg Road • Paarl 7646 • PO Box 57 • Wellington 7654 • South Africa
Tel: +27 21 869 8595 • Fax: +27 21 869 8219 • Email: admin@vondelingwines.co.za
web: vondelingwines.co.za VAT Reg. 4150 1963 03

