



**VONDELING**  
VOOR-PAARDEBERG WINES

## Barrel Selection Merlot 2017

### VINEYARDS

The grapes for this delicious wine originate from a vineyard we call the Spice Block. A steep, Southwest-facing slope of primarily granite but with a touch of gravel and clay to flesh it out. The vines are nearing twenty years of age and moderate crops ensure that the wine has a wholesome body and intense flavour. Picking is done by hand and the berries are sorted to remove any unwanted green matter.

### VINIFICATION

Upon arrival at the cellar, the grapes are pre-chilled before processing. Once chilled they are gently destemmed, and the berries cold-soaked for two days before natural fermentation begins. A combination of whole and crushed berries allows for a slow extraction of tannins and an intense fruit-driven profile. Fermentation takes place in open-top fermenters and extraction is encouraged by hand plunging. After fermentation, extended maceration on the skins is allowed for one week. Extended maceration allows the components to mesh and achieve greater harmony. The wine is then drained to 300Lt French oak barrels and the skins are pressed in a traditional wooden basket press. Malolactic fermentation takes place in the barrel after which the wine is racked and returned to barrel for at least one full year. After 18 months in barrel, the wine is bottled and matured briefly before being released.



### TASTING NOTES & CELLARING & FOOD PAIRING

The wine has a vibrant, dark ruby red colour. A truly splendid nose of black cherry, sweet raspberry and aromatic lavender. The pallet is smooth and soft with abundant, juicy redberry fruit, sweet liquorice and exceptionally fine tannin. The finish is clean, long and lingering. Our Merlot pairs wonderfully with tomato-based pasta dishes, chicken and barbequed lamb chops.

### Accolades

2021 Platter's Guide – 4 Stars  
2018 Michelangelo Awards – Gold Medal  
2020 Veritas – Silver  
2018 Tim Atkin 92 Points  
2020 Winemag 90 Points

### Analysis

pH 3.53  
Total Acidity 5.7 g/l  
Residual Sugar 4.0 g/l  
Alcohol 14.0 %

