

Barrel Selection Merlot 2019

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 some 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, gentle 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 a week. Extended maceration allows the wine components to interact for longer 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 the 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 bright, ruby red colour with a truly vibrant and engaging floral nose. Bursting with raspberry, black cherry, and a subtle hint of oyster shell salinity. The palate is fresh and sublime. Ripe red berry fruit, sweet licorice, a touch of cracked coriander seed, and exceptionally fine tannin. The finish is elegant, long, and lingering. Our Merlot pairs wonderfully with tomato-based pasta, Tandoori chicken, and barbecued lamb chops.

Accolades

2022 Platter's Guide – 4 Stars

2018 Vintage:

Winemag Merlot Report - 92 point

Winemag Merlot Report - Top 10

Analysis

pH 3.55

Total Acidity 5.6 g/l

Residual Sugar 3.7 g/l

Alcohol 13.4 %