



GLASS COLLECTION MERLOT 2015

THE GLASS COLLECTION MERLOT HAS A DARK RUDY RED COLOUR. IT DISPLAYS DARK FRUIT, CHERRY AND CHOCOLATE WITH HINTS OF SPICY PLUMS. THIS MERLOT SHOWS TREMENDOUS CONCENTRATION, RICHNESS AND GENEROUS FRUIT ON THE PALATE WITH FINE BUT WELL STRUCTURED AND BALANCED TANNINS TO EMBRACE IT ALL.

WEATHER CONDITIONS – Simonsberg, Stellenbosch

Great year although “fast” (early harvest)
Yields for Chardonnay were high
Thanks to sufficient cold units, full dormancy break was achieved.
Bud break occurred 2 weeks early
Warmer days and cooler nights in December caused harvest to be 2 weeks early
Low pH levels and good acids characterise the harvest

WINEMAKING

The grapes were hand sorted and lightly crushed into stainless steel fermentation tanks. They were given a cold soak for three days before allowing the natural fermentation to start. Three pump overs a day were done on the tanks during fermentation, after which they underwent extended skin contact for 2-3 weeks. The wine was placed in French oak barrels to undergo malolactic fermentation. Matured for 12 months in French oak and rack on average every four months.

GRAPE VARIETIES

100% Merlot

PRODUCTION

4100 cases – 24600 bottles

ANALYSIS

Alcohol: 14% Vol.
pH: 3,57
Total Acidity: 5,5 g/L
Residual Sugar: 2.1 g/L



POINTS & AWARDS

90/100
Tim Atkin
Master of Wine