



GLASS COLLECTION MERLOT 2019

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

Winter was cold and wet which helped to replenish the soil moisture after the drought of 2018.

Although spring was cool, the vines still had good bud burst.

Fluctuations in weather during flowering and berry set resulted in smaller berries.

Veraison started earlier than usual.

Cool conditions during growing season, meant that bunches ripening was varied.

At the beginning of February, intense heat waves accelerated the harvest of the early varieties.

Harvest was challenging with on-and-off wet conditions throughout.

Finally, a long 3-week break in rain, increased the ripening time, resulting in perfect sugar and acidity levels.

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

6,042 cases – 36,252 bottles

ANALYSIS

Alcohol: 14.5% Vol.

Total Acidity: 5,32 g/L

pH: 3,53

Residual Sugar: 2.28 g/L

