



GLASS COLLECTION MERLOT 2017

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 late, but cold enough to break dormancy
Very low rainfall hence extremely low soil moisture levels which meant irrigation was key to relieving stress in the vineyard
Good spring which lead to good even bud burst
Warm weather for the season with little to no rain.
This led to smaller berries and lower bunch mass although there were more bunches
The harvest was very earlier
The harvest was larger than previous year

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

7,076 cases – 42,460 bottles

ANALYSIS

Alcohol: 14.5% Vol
Total Acidity: 5,6 g/L
pH: 3,56
Residual Sugar: 1,9 g/L

