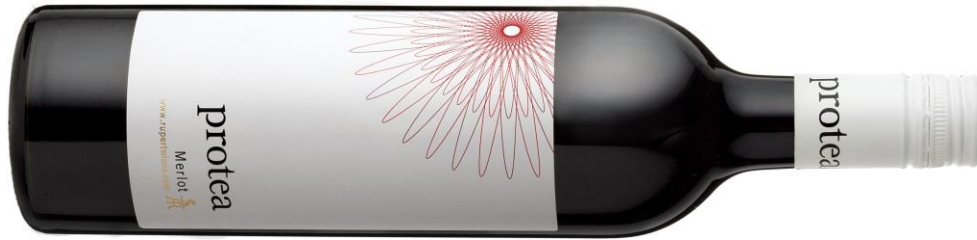




Protea Merlot 2008



Double hand sorting ensures the perfect grape berries go into the making of this wine. Grapes are transferred by gravity into 10 000L French oak tanks. Cold maceration for 2-4 days. Thereafter during fermentation the wine/juice is 'poured' over the cap by means of satellite tanks and gravity. Maturation in 225L French oak 2nd and 3rd fill for about 12 months.

TASTING NOTES

Appealing savoury nose of mulberry, cocoa, oreganum and fynbos.

Those dark berry flavours and rich cocoa notes are replicated on the palate. Although gentle in texture and with velvety tannins which make it glide sinuously over the tongue, there is a gutsy tar and earth grip anchoring it. Ripe fruit and restrained use of oak are obvious. A delicious, lingering wine.

REMARKS

