

Arabella Merlot



Blend Information: 100% Merlot
Alc: 14% vol, pH: 3.6, RS: 2.6 g/l, TA: 5.4 g/l
Appellation: Robertson Valley

Tasting Notes: *Succulent flavors of ripe plum and blackcurrant, enhanced by hints of coffee and chocolate. Soft tannins lend a firm structure and a long soft finish.*

Beverage Testing Institute Rating:

WORLD WINE CHAMPIONSHIPS AWARD: Gold Medal, 90 points

The Harvest:

Merlot is picked between 7 March and 21 March.
Yield Per Vine: (weighted average) 3 kg
Yield Per HA: (weighted average) 10 tonnes
Maturity Analysis at Harvest (weighted averages): Brix: 25°-26°

In the Cellar:

Once crushed the wine is pumped into fermentation tanks. Tailored pump overs are done twice daily during fermentation to obtain delicate fruit tannins and maximize flavours and colour extraction. Wine and skins then pumped into an airbag press with a central inflatable membrane. The entire outer cylinder of the press has drainage holes to speed up the process of pressing and increases the amount of juice extracted. Following the gentle pressing, the wine underwent malolactic fermentation in tanks. Wine is then put on French Oak for about 5-10 months to add softness and complexity to the wine.

Growing Season Growing Data (October – April)

Rainfall: 333.7mm
Mean Maximum Temperatures: 24.95°C
Mean Minimum Temperatures: 10.27°C
Vine Age: 3-10 years
Pruning Regime: Cordon/Spur Pruned, Vertical Shoot Positioning

