LUTZVILLE
VINEYARDS

MERLOT 2022

Tasting Notes

Aromas of black cherry, red fruit, fresh herbs and a hint of oak. The palate shows great fruit density, bright acidity and fine tannins with a smooth finish.

Analysis

Alc: 13.85 vol% **RS:** 3.2 g/l **pH:** 3.5 **TA:** 5.60 g/l

Vineyard

With its unique location on the West Coast and its close proximity to the Atlantic Ocean the Lutzville Valley creates a perfect terroir for the grapes grown here.

The cool Atlantic Ocean breeze rolls into the valley and cools down the vineyards ensuring a slow and even ripening. Excellent colour development, fruit driven wines with soft tannin structures all while retaining freshness and elegance in the wines.

Harvest & Cellar Treatment

The grapes were harvested at full phenolic ripeness at 24° Balling. Destalked, gently crushed and fermented with 3 pump overs per day to ensure soft extraction.

Matured on French oak staves for 8 months.

Serving

This elegant but fruity Merlot will pair well with grilled lamb or pork chops, roast beef with a simple jus or mushroom sauce, slow roasted chicken and duck, a chicken or pork casserole with a fruity element and even your good old favourite, spaghetti and meatballs.