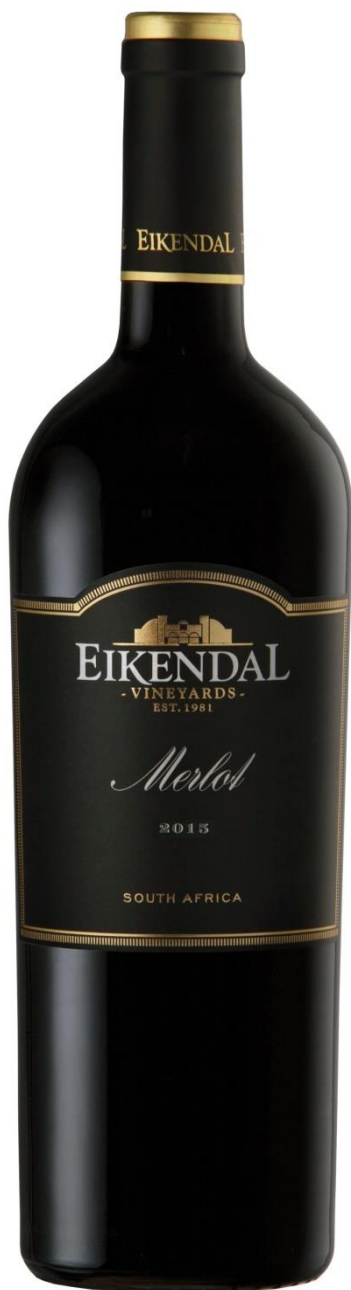


## *Merlot 2015*



**Cultivar:**

Merlot

**Vineyards:**

The vineyard is 165m above sea level. "Koffieklip" soils with a clay layer 1m deep. Planted in an east west row direction. Planting 1.2m x 2.4m. Vertical shoot positioning with spur pruning. Clone 348A. Vineyard age between 8-12 years. Under irrigation. Yield approximately 2kg per vine. Berry aromatic sequence module used for determining ripeness.

**Vinification:**

Grapes hand-picked in small crates. Cooled down in pre-cooler to 1°C. Berry sorting into the cellar. No crushing only destemming. Cold soaking for up to 15 days. Long slow fermentations with minimal punch downs. Malolactic fermentation in the barrel. Matured 16 months in 300 Liter custom made Burgundian oak barrels. 20% new oak.

**Analysis:**

Sugar:	2.3 g/l
Total acid:	6.1 g/l
pH:	3.5
Alcohol:	14.5 vol.%

**Winemaker's Notes:**

Great purity, freshness and finesse for this vintage. A difficult vintage resulting a concentrated, fruit-driven, intense wine. Cherry, mulberry with a hint of earth. Very lean and fresh on the palate with remarkable length and purity.

**Maturation potential:**

This wine is drinking well now, and can be enjoyed through 2020 and beyond.

**Serving Temperature:**

18°C -20°C in large red wine glasses.

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