



Mountain Ridge

MERLOT 2017

WINE DESCRIPTION

A complex and expressive wine with an array of flavours including black berries, dark chocolate, pepper, cigarbox, vanilla and nutmeg.

This Merlot has good tannin structure and length of fruit. It is a good "allrounder" and can be enjoyed with various meats, ostrich and venison but it could easily be enjoyed on its own with friends and family.

AGEING POTENTIAL

Drink now or in the next 3 - 5 years.

WINEMAKING

The grapes are picked at full ripeness. It is kept without yeast inoculation for a few days to get more colour extraction from the longer skin contact and enzyme activity. This wine is fermented in traditional open top vats and a combination of punch downs and pump overs are done regularly to cool down the cap (skins) and extract more flavours and tannins.

The juice is fermented on the grape skins in open top tanks and then matured in French oak barrels for 12 months.

TECHNICAL ANALYSIS

Alcohol: 14.50 %

pH: 3.56

TA: 5.6 g/l

RS: 3.6 g/l



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