



protea

Merlot

VINTAGE: 2021

AVERAGE TEMP: 17.°C

RAINFALL: 646.2mm

HARVESTING BEGAN: 11 February 2021

HARVESTING ENDED: 8 March 2021

ORIGIN OF FRUIT: Western Cape

SOIL TYPE: Decomposed granite with clay subsoils

YIELD: 10 ton/ha

CULTIVAR: 100% Merlot

VINTAGE NOTES: Thanks to cooler to moderate weather conditions throughout the season and especially during harvest, some very good wines can be expected from the 2021 vintage. Water resources were replenished and good vine growth, bunch numbers and berry sizes were seen. With the slower ripening, the grapes developed exceptional flavor and colour. The cooler weather gave winemakers and producers the opportunity to harvest the grapes at optimum ripeness with pH, acidity and sugar levels well balanced.

WINEMAKING: The grapes used to produce this fruit forward, elegant style of wine was selected from different growing regions to ensure complexity. Alcoholic fermentation was completed in Stainless steel tanks and vinification process was conducted elegantly to preserve fruit components of the wine. After pressing, Malolactic fermentation was completed in tank. The wine was aged on a selection of French oak staves for approximately 12 months.

TASTING NOTES: Warm and friendly on the nose with pleasant fruitcake, black berries, light spice and oak aromas as well as dark chocolate too. That same unfussy, engaging charm is found in the silky smooth and rounded entry. Ample appeal with tasty red and black fruit notes: plum, mulberry and soft Agen prune, Christmas cake and gentle spice highlights round out the palate. A wine that is as comfortable as a favourite pair of slippers ... but there is a good frame to support the fruit, with seamless integration of oak and tannin and balanced, succulent ripeness. There is a deeper, dark chocolate and cocoa nuance which elevates the wine from the mundane. Equally impressive is the length of

Alc: 13.50% **TA: 5.7g/l** **pH: 3.57** **RS: 3.4 g/l**



www.proteawines.com

