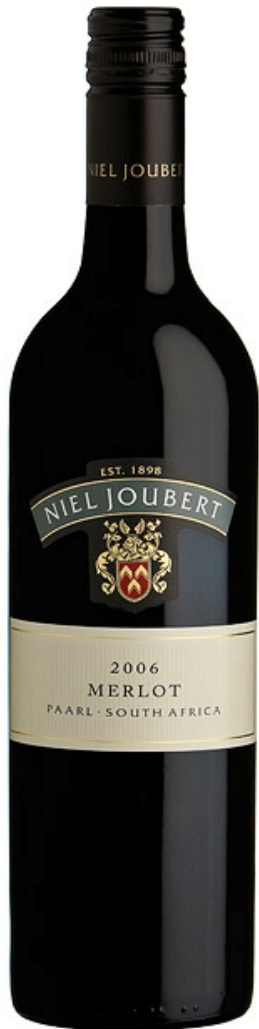


NIEL JOUBERT MERLOT 2006



Grape Varietals:	100% Merlot
Alcohol:	14.5%
pH:	3.57
Acidity:	4.9g/l
Residual Sugar:	3.1g/l

Vineyards:

Located on the higher slopes of the farm facing north and north west. The deeper soils do well for this variety as allow for minimal radiation and maximum concentration of fruit character. Harvested fairly early.

Winemaking Note:

Grapes were at a sugar level of 25°B. The pulp underwent a cold soak for 1 day before fermentation at 22°C for 8 days. The pulp was then pressed before malolactic fermentation took place. 10% of this wine is matured in small French oak barrels, prior to re-blending with the remainder.

Tasting Note:

Medium depth of ruby with wide rim.
Gentle plum and some mocha notes on the nose . Medley of berry fruit flavours in smooth, easy flowing mouth. Dry, grippy tannins.
Delightfully easy to drink with wide application to all manner of foods.

Enjoy:

...with your Italian favourites of lasagna, pizza and meat dishes.