

# NICO VAN DER MERWE WINES

## Stellenbosch

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### **NICOLAS VAN DER MERWE 2015 MERLOT / CABERNET SAUVIGNON / CABERNET FRANC**

#### **CULTIVAR:**

64 % Merlot  
30 % Cabernet Sauvignon  
6 % Cabernet Franc

#### **VINIFICATION:**

Selected hand-picked grapes from high quality vineyards were fermented separately in tanks with different types of yeast. Pumping over was done several times per day during fermentation. Up to 2 weeks skin contact was allowed for more complexity. All three cultivars matured separately for 18 months in 1st and 2nd fill French oak barrels. Selected barrels were blended prior to bottling.

#### **BOTTLED:**

September 2016

#### **TASTING NOTES:**

An elegant Bordeaux-style blend showing flavours of ripe cherries, red berries and spice. This wine will gain in complexity with further maturation.



#### **TECHNICAL ANALYSIS:**

Alcohol: 14.5%  
Residual Sugar: 4.3 g/l  
Total Acid: 6.3 g/l  
PH: 3.5

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MAS NICOLAS

POLKADRAAI ROAD

STELLENBOSCH

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