

NICO VAN DER MERWE WINES

Stellenbosch

ROBERT ALEXANDER MERLOT 2015

CULTIVAR:

100% Merlot

VINIFICATION:

The grapes fermented at 28 °C for optimum fruit and flavour. Plunging down and pumping over 3 times per day and short skin contact after fermentation was allowed. The wine matured in 3rd fill 300 l French and American oak barrels for 12 months.

BOTTLED:

July 2016

TASTING NOTES:

This is an elegant wine which shows mulberry and raspberry flavours with a fine balance between fruit and tannins. Vintage 2015 is a well structured wine. It is a perfect partner for pizza and pasta dishes, goes well with lamb, steak or potjies and is lovely as a wine by the glass to relax.

CELLARING POTENTIAL:

The wine can mature for another 3 years.



TECHNICAL ANALYSIS:

Alcohol: 13.5 %
Residual Sugar: 2.8 g/l
Total Acid: 6.4 g/l
pH: 3.5

MAS NICOLAS

POLKADRAAI ROAD

STELLENBOSCH

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