



LES COTEAUX MERLOT 2017

VINTAGE CONDITIONS

Cold nights and dry weather conditions produced grapes that were very healthy with good analyses and colour. Wines with vivacity and fine flavour concentrations were produced.

THE HARVEST AND VINIFICATION

The Merlot grapes were harvested at full ripeness from 25 January 2017 through to 6 February 2017. At the cellar a manual sorting was done to remove any leaves or sub-standard bunches before the grapes were destemmed and crushed.

The grape mash was conveyed to a stainless-steel fermentation tank where there followed cold maceration where after it was inoculated with a selected yeast strain to start the alcoholic fermentation. During the fermentation on the skins the wines were pumped over gently at regular intervals to extract the desired colour and flavor.

Upon completion of the of the alcoholic fermentation the wine rested on the skins for up to three weeks before being removed and the skins pressed dry in a basket press. Thereafter the wine went through Malo-lactic fermentation and when this process was finished the wine was removed to French oak barrels for ageing.

The 2017 Merlot spent 18 months in barrels during which time it harmonized with the wood and stabilized its tannin structure.

THE WINE

The 2017 Les Coteaux Merlot displays a vibrant, ruby-red colour. Red cherry, fruit aromas abound on the nose. Herbal hints and elegant nutty oak aromas are also evident. On the palate the wine shows a mineral, elegant texture and ends with a pleasant, dried peach finish. A wine to enjoy now and over the next five years.

The wine has an alcohol of 14,5%, acidity of 5,6 g/l, pH of 3.50 and residual sugar of 2.9 g/l.