



SUPERSINGLE VINEYARDS
SOUTH AFRICA



Verlatenkloof Merlot 2018

Hand-harvested, sorted and de-stemmed. Old dry land bush vines, in a once forgotten little valley, now revived, offering highly concentrated fruit; The name 'Verlatenkloof', meaning 'desolate pass/valley' in Afrikaans.

North-facing slope. Yielding less than 3 tons per hectare. Harvested periodically to ensure fermentation occurs on skins with a ripe tannin structure. Cold soak for ten days at 8°C and fermented up to a maximum of 25°C. Pump overs are carried out daily until fermented dry. A manual Basket press is used. Aged for 12 months in predominately French oak barrels.

VINEYARD: Stellenbosch

TASTING NOTES:

Vibrant red cherry and red plum primary aromas with complex forest floor and truffle notes. This wine has concentrated and structured velvet tannins.

ALC: 14.02 TA: 5.5 RS: 3.2 pH: 3.59