

HM King Goodwill Merlot 2009



Cultivar:
Merlot

Vinification:

The grapes were harvested at optimum ripeness (25 – 26 Balling) to ensure a full-flavoured structure. Fermentation was done in French Oak fermenters for a period of almost 40 days. Natural fermentation took place with no addition of commercial yeasts, showing the true character and flavours of the grapes. Regular pump-overs and punch-downs ensured maximum colour extraction combined with full fruit flavours.

The wine underwent malolactic fermentation in 2nd fill French oak barrels for a further period of 12 months whereby softening the tannins and defining the structure of the wine.

Analysis:

Sugar : 4.13 g/l
Acid 4.70 g/l
pH: 3.7
Alcohol: 14 vol. %

Winemaker's description:

Full, rich dark berry flavours showing plum, with an enveloping savoury finish. Bayede! Merlot is ready to drink now, or over the next 2 years.

Food Pairing:

This wine will go very well with pastas, spicy chicken, game and all other meat dishes.