Fiche Technique

Wine	**Cape Sands Merlot 2022**
Percentage blend	100 % Merlot

Vineyard Information	
Appellation	Western Cape
Area planted	60 ha
Age of vines	9 - 10 years
Rootstock	Richter 99
Clone	CS01C/SH5C
Trellis system	3 wire VSP
Irrigation	Yes
Vine density	3 000 / ha
Soil	Hutton, clay and lightly stone
Climate	Mediterranean

Harvest Information	
Date	March
Type	Handpicked & machine harvested
Yield	8 - 10 ton / ha

Winemaking	
Winemaker	Helienne Swanepoel
Crushing/Destemming	Yes
Tanks (type)	Stainless steel tanks & wine foudre
Fermentation protocol **(**vessel, temp, duration**)**	10 % whole bunch / carbonic maceration. Punch downs and pump overs as needed.
Yeast Strain	*Saccharomyces Cerevisiae*
Malolactic (y/n)	Yes
Lees contact / battonage	NA
Barrel ageing (oak type, % of blend, duration)	NA
Or other method of oak maturation (chips etc..)	NA
Fining	Pea protein
Filtration	1.2 micron
Stabilisation	Traditional method (- 3 °C for 72 hour)

Tasting notes from winemaker
 Deep ruby velvet in colour with an exotic nose combining red plums, black berries, blueberries, violets, cardamom, and walnuts that follows though onto the palate. Silky tannins combined with a rich purity of fruit and somewhat savoury finish.
Perfect wine for pairing with Lamb Moussaka with grilled Mediterranean vegetables, grilled meats, and/or Italian dishes.

Analysis to be confirmed at production	
Alcohol % (ABV)	13
Residual sugar (g/l)	1-4.9
Total acidity (g/l)	5.8
Ph	3.5
Volatile acidity (g/l)	< 0.6
Free SO_2 (mg/l)	35
Total SO_2 (mg/l)	< 150

Does this wine contain any genetically modified ingredients?
If so, please list

Suitable for **Vegetarians** ✓

Vegans ✓

Neither □