

Wildehurst

WINES

Wildehurst Merlot 2017



100% Merlot

Grapes were sourced from a 25-year-old Merlot vineyard between Koringberg and Piketberg, right next to the Berg River. Grapes were crushed and destemmed (with 10% whole bunch) and wild fermented. Extended skin contact was allowed after fermentation before pressing and racking to barrel. The wine was aged for 18 months in old French oak barrels.

A truly Swartland Merlot with stunning dried herbaceous, mint and juice black berry aromas. Silky soft tannins and a long lingering aftertaste add to the complexity.

864 bottles produced

Alcohol: 13.5%
Residual Sugar: 1.6 g/L
TA: 5.5 g/L
pH: 3.64