the coco

chocolate merlot

TASTING NOTES

The object with The Collection range is to offer excellent quality wines at a fair price. A lot of work was done to create packaging that is both eye catching and also allows the customer a peak at the intriguing flavour profile.

The idea was to create a wine with dark fruit that is finely integrated with coffee/mocha flavours. To achieve this, the wine was fermented and aged on well roasted French oak staves.

The Coco has a good colour, nose shows cherry fruit with mocha/dark chocolate flavours. A lot of tannins in the wine, but soft and very approachable, finely integrated. The palate is mouth filling, surprisingly complex for such a young wine.

TECHNICAL INFORMATION

Cultivar 100% Merlot

Wine analysis RS 2.7g/l - pH 3.61 - TA 5.4g/l

ALC 14.0%

Appellation Western Cape





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