



# GOEDVERWACHT

F A M I L Y   W I N E S

## GREAT EXPECTATIONS

### *Crane Red Merlot*



**VINEYARD:** A 5 year old vineyard standing on a Southern slope, in soil with very high clay content with limey spots through out the vineyard. Rootstock 8-7, Merlot clone Mo 12.

**CLIMATE:** Moderate temperatures during ripening, ensured even ripening. Cool night temperatures was favorable for good colour development in the skins.

**HARVEST:** Machine harvested from 3am to 11am into 2 ton bins after we did grape selection in the vineyard. Production of 6000/7000 liter per hectare.

**WINEMAKING:** Grapes were harvested at 25.5 degrees balling. Fermentation took place in stainless steel pump over tanks, after a cold soaking period of 2 days. The fermentation temperature was controlled at 25 C. The wine was fermented dry on the skins and then pressed to another tank where malolactic fermentation took place and finished within 3 weeks. The wine was then racked and put into a tank containing French Oak staves. Here the wine spent another 7 months before being fined, stabilized and filtered before bottling.

|          |  |
|----------|--|
| Vintage  | 2015   |
| Variety  | Merlot   |
| Category | Great Expectations                             |
| Origin   | Robertson Valley, Western Cape<br>South Africa |

### ANALYSIS

|         |            |
|---------|------------|
| Alcohol | 13,5 vol % |
| Sugar   | 4,2g/l     |
| pH      | 3,65       |
| Acidity | 5,6 g/l    |
| V/A     | 0,54       |

**TASTING NOTES:** Ruby red colour, nose of red berries and dried plums complimented by dark chocolate and whiffs of coffee. Soft, rounded mouth feel and ripe, supple tannins ensures great drinkability. Ideal with cheeses, pastas, red med dishes and chargrilled burgers.