



LOCH LYNNE

Vineyards of Durbanville

Merlot 2008

- Origin:** Durbanville, Western Cape, South Africa
- Analysis:** Alcohol: 14.5%
RS: 1.7g/l
Total acid: 6.2g/l
pH: 3.53
- Blend:** 100% Merlot
- Terroir:** Slope: Southern slopes
Soil: Deep red Hutten
- Climate:** Moderate with cooling sea breezes from the Atlantic Ocean
- Viticulture:** Yield: 1.31 ha, Block M2
Trellising: 4-wire Perold
Age of vines: 7-years
Irrigation: Dry-land conditions
- Oenology:** Harvested at optimum ripeness.
Fermentation in open fermenters. Punch-downs every 3-4 hours.
Post fermentation maturation on skins for 2 weeks. MFL in tank before racked into 225l and 300l Demtos and Nadelie French oak barrels.
- Maturation:** 16 months oak maturation in new 225 and 300l barrels
- Winemakers' notes:** The nose seduces with a beautiful range of aromas of dried fruit, plums and berries along with earth and spice. The palate is rich with dark berry flavours and subtle vanilla oak. Sweet tannins give backbone to this medium-bodied wine and lead to a balanced finish.
- Food suggestions:** An ideal wine for all barbeque dishes as well as roast pork and spicy chicken sosaties.

