

2019 LA MOTTE MERLOT

ORIGIN

The Merlot originates from vineyards in Stellenbosch, Franschhoek and Walker Bay area.

VINTAGE

The winter of 2018 was more favourable than that of the previous three years and dam levels recovered well. Budding was good, but wet, windy conditions during flowering were detrimental to bunch formation. Summer was relatively cool and harvesting was at the normal time, and later. Analyses were promising, with high acids and low pH. Bunch development was very uneven, though, and impeded harvesting timing. The harvest was one of the smallest since 2005.

VITICULTURE

Each vineyard grows in its own macro climate in a wide variety of soil types. Different clones are represented. All the vineyards are trellised according to the Perold system and managed to maintain a perfect balance between leaf coverage and yield. Thanks to the different terroirs, each area produces its own distinctive grapes, so grapes from each area make a unique contribution to flavour and structure.

VINICULTURE

Grapes were picked by hand and transported to the cellar in 500-kg crates. After de-stalking, all the grapes were sorted by hand. The tanks were inoculated with yeast immediately. Fermentation was at between 25 en 30 degrees Celsius. Tanks were pumped over twice daily.

After pressing, the wine was transferred to old 300-litre tanks for 12 months' maturation. After maturation, the components were blended. The wine was bottled in November 2020.

ANALYSES

Alcohol	13,49% Vol
Residual sugar	8 g/l
Total acid	5,6 g/l
рН	3,55

CELLARMASTER'S IMPRESSIONS

Aromatic black currant and plum flavours are dominant, with sweeter flavours of fruit-cake and dark toffee in the background. The wine also shows clove spices and integrated toasted wood flavours. The palate is medium-full, with soft, lively tannins and a lingering berry after-taste.

