



# GROOT Tulbagh Merlot

Vintage 2015

Origin Tulbagh

## In the Vineyard

The grapes are from the trellis vineyards planted in a north east direction against east facing hills. Handpicked grapes were harvested at optimal ripeness with a 25°B sugar and acids above 5.6g/l.

## In the Cellar

Fermentation took place on the skins in open separators at temperatures between 25-30°C. The skins were punched down every 4 hours. After alcoholic fermentation the wine went through malolactic fermentation. The wine is matured in second fill French and American oak barrels for 24 months.

## Tasting Notes

This wine rich in mulberry and blackberry flavours, followed through on the palate with meatiness. Good oak and fruit integrations.

## Chemical Analysis

Alc. : 14.81%vol      Res Sugar : 2.9g/l  
TA: 5.8g/l              pH: 3.44

Individually hand waxed. 1400 Bottles produced