



SAVANHA

SAVANHA SUN MERLOT 2021

WINEMAKER:

Lizanne Jordaan

ORIGIN:

Western Cape (Breedekloof and Robertson)

SOIL & TERROIR:

The grapes are sourced from both five-wire Perold trellised and bush vines aged between 12 to 22-years-old. The vineyards received supplementary drip irrigation and produced 8 - 15 tons per hectare. The vines grow in a combination of alluvial, Clovelly and sandy soils. Average winter temperatures reach 10°C, with a high of 28°C in summer. The vineyards are located about 80 -150km from the ocean, where they receive an annual rainfall of approximately 650mm.

WINEMAKING:

Grapes were handpicked at optimal ripeness, sorted, destemmed and gently crushed. The juice was chilled between 10° and 12°C to enable cold maceration before fermentation in stainless steel tanks. Daily pump-overs were carried out during fermentation to extract further colour and flavour. Wines showing well-preserved fruit were selected for blending. Sterile bottling took place 6 months after maturation.

ANALYSIS:

Alc:	13.5 % vol	TA:	5.5 g/L
RS:	4.8 g/L	pH:	3.50

APPEARANCE:

Rich regal red.

TASTING NOTE:

Red fruit flavours and soft tannins make up this Merlot. It is a fruit-driven wine filled with plum and raspberry aromas, layers of red berries and a hint of spice on the palate.

SERVE WITH:

Roasted pork, meat loaf, chicken casseroles, pizza, and meaty pastas.

