





## **MERLOT 2016 MAGNUM**

"This is the first time we're releasing a single varietal Merlot since the 1999 vintage and this time in a Magnum bottle. It's a great way to celebrate this stalwart of a varietal which has been around for so long. Shine on Merlot!

Winemaker, Jan van Rooyen

WINE OF ORIGIN: Stellenbosch

WINEMAKER: Jan van Rooyen.

VARIETAL: 100% Merlot.

AROMA: Mulberries and red plums dominate

with spicy undertones.

FLAVOUR: A soft and juicy wine with plums following through from the

> nose. Some interesting spice and savoury notes with a lingering finish make this a wine to be enjoyed at

any occasion.

SERVING SUGGESTION: Pork fillet, veal and dishes featuring subtle Asian spices would

pair well with this wine.

MATURATION: Drink now or until 2023.

VITICULTURE: Our Merlot vines are planted in deep, well-drained decomposed granite soils on

the west-facing slopes of the Helderberg. The grapes are nurtured to perfection

and receive supplementary irrigation when necessary.

VINIFICATION: Harvested at 23° Balling and fermented in roto tanks until dry. After pressing, the

wine went through malolactic fermentation before barreling in 2nd and 3rd fill

French oak barrels for 18 months.

HARVEST DATE: 12-16 February 2016

BOTTLING DATE: Bottled only 700 units on 31 October 2018

Alc: 13.5%; RS: 2.6 g/L; TA:5.8 g/L; pH: 3.41 ANALYSIS:

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