



ROCKFIELD

SOUTH AFRICA

ROCKFIELD MERLOT

Vintage: 2009

Blend

Cultivars: 100% Merlot

Vineyards

Area: Breedekloof area/Western Cape

Vines per hectare: 2890 vines/ha

Irrigation: Yes

Age of vines: 8 years

Rootstock: R99

Soil types: Alluvial

Weather

Cold winters with an average of 500ml of rain per year.

Summers are dry but afternoon winds cool down the vines.

Harvesting

Mid to end February. Harvested late morning till late afternoon.

Yields per hectare: 10tons per hectare.

Cellar

Balling: 24°B – 25°B

Cold soaking for 2 hours

Fermentation method: Fermented at 28°C

Slightly wooded.

Wine

Colour: Dark red

Bouquet: Nuttiness on nose. Fruit driven with a touch of wood.

Taste: Medium bodied. Dried fruits with hints of nuts.

Serving suggestion: Excellent with steak & red meats.



Official Analysis Laboratory Report

Alcohol Vol%	14.10
Residual Sugar g/l	3.0
Volatile acidity g/	0.50
pH 3.38	3.87