



CRONIER: MERLOT 2017 CRONIER: 梅乐 2017

VITICULTURE: 葡萄种植方式:

The grapes for this wine came from ten year old Merlot block planted in rich well drained Swartland/Glenrosa soil types.

这款酒的葡萄来自十岁的梅洛葡萄藤，种植在肥沃、排水效果良好的黑地 / 格兰罗沙(Glenrosa)土壤上。

WINEMAKING: 酿酒过程:

The grapes are harvested at optimum ripeness to ensure good fruit, a dark red colour and a good structure. The grapes are destemmed and crushed at the cellar and after directly pumped to stainless steel tanks. Cold maceration is applied for two days before fermentation to extract as much colour and flavour as possible.

我们只会采摘成熟度最合适的葡萄，以确保质量。葡萄要颜色暗红，有良好的结构。葡萄会先送到酒窖去梗和压碎，然后直接输送到不锈钢桶里。葡萄要在桶里经过两天冷浸渍处理后才拿去发酵，以提取最多的颜色和味道。

After fermentation is started, the wine on the skins is left to ferment at temperatures between 23 – 26 degree Celsius. During fermentation the skins and the must is continually mixed for optimum flavour and colour extraction as well as even fermentation.

果皮会留下来，跟果汁一起在摄氏23至26度发酵。在发酵过程中，要不断搅拌，以提取最佳的味道和颜色，亦保持发酵均匀。

After fermentation, the wine is allowed extend skin contact before it is pressed to obtain the dry wine. This allows for added extraction, complexity and structure. It was matured for 8 months in French Oak Barrels second Fill.

发酵完成后，延长果皮和酒接触的时间，才压榨果皮取得干葡萄酒。这额外的时间能增加酒的提取、复杂性和结构。之后，葡萄酒会贮存在第二次用来酿酒的法国橡木酒桶内8个月，等待成熟。

TASTING: 品尝:

A rich concentrated wine with hints of rich oak and soft spices backed by notes of plum and cherry. 这款酒丰厚浓郁，略带橡木、李子和樱桃的香味。



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