



CRONIER: MERLOT 2017

VITICULTURE:

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

WINEMAKING:

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.

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.

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.

TASTING:

A rich concentrated wine with hints of rich oak and soft spices backed by notes of plum and cherry.



CRONIER
W I N E S

Tel: +27 21 872 2643
Fax: +27 21 872 3673
www.cronierwines.com

First Floor, Unit 3, Zomerlust
Estate, Bergriver Boulevard,
Paarl 7646, South Africa

Email: info@cronierwines.com
Twitter: @cronierwinesa
Facebook: Cronier Wines