GOEDVERWACHT
FAMILY WINES

GREAT EXPECTATIONS CRANE RED MERLOT



This Merlot shows lots of berries on the nose, complemented by dark chocolate and whiffs of coffee. There's also a distinct minerality. Velvety tannins make for exceptional drinkability.

A 7-year-old vineyard standing on a southern slope, in soil with very high clay content, with limey spots throughout the vineyard. Rootstock 8-7, Merlot clone Mo12.

Moderate temperatures during ripening ensured even ripening. Cool night temperatures were favourable for good colour development in the skins.

Grapes were harvested at 24 B. Fermentation took place in stainless steel pump-over tanks after a cold soaking period of 2 days. The fermentation temperature was controlled at 25°C. The wine was fermented dry on the skins and then pressed to another tank where malolactic fermentation took place and finished within 3 weeks. The wine was then racked and put into a tank containing French oak staves. Here, the wine spent another 5 months before being fined, stabilised and filtered before bottling.

Ruby red colour, nose of red berries and dried plums complemented by dark chocolate and whiffs of coffee. Soft, rounded mouthfeel and ripe, supple tannins ensure great drinkability. This wine pairs perfectly with cheeses, pastas, red meat dishes, and chargrilled burgers.

VINTAGE	2022
VARIETY	100% Merlot
CATEGORY	Great Expectations
ORIGIN	Robertson Valley, Western Cape, South Africa

ALCOHOL	13 vol%
SUGAR	6 g/l
PH	3.5
ACIDITY	5.9 g/l
VA	0.45