



GOEDVERWACHT

FAMILY WINES

GREAT EXPECTATIONS

Crane Red Merlot



VINEYARD: A 7 year old vineyard standing on a Southern slope, in soil with very high clay content with limey spots through out the vineyard. Rootstock 8-7, Merlot clone Mo 12.

CLIMATE: Moderate temperatures during ripening, ensured even ripening. Cool night temperatures was favorable for good colour development in the skins.

HARVEST: Machine harvested from 3am to 11am into 2 ton bins after we did grape selection in the vineyard. Production of 6000/7000 liter per hectare.

WINEMAKING: Grapes were harvested at 25.5 degrees balling. 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 7 months before being fined, stabilized and filtered before bottling.

Vintage	2017
Variety	100% Merlot
Category	Great Expectations
Origin	Robertson Valley, Western Cape South Africa

ANALYSIS

Alcohol	14 vol %
Sugar	6,1 g/l
pH	3,8
Acidity	5,6 g/l
V/A	0,48

TASTING NOTES: Ruby red colour, nose of red berries and dried plums complimented by dark chocolate and whiffs of coffee. Soft, rounded mouth feel and ripe, supple tannins ensures great drinkability. Ideal with cheeses, pastas, red meat dishes and chargrilled burgers.