

KUNJANI

STELLENBOSCH · SOUTH AFRICA

KUNJANI MERLOT 2018



ORIGIN
Devon Valley, Stellenbosch

VINEYARD
The Merlot is grown in the small ward of Devon Valley, Stellenbosch. Devon Valley is slightly cooler than the Stellenbosch, resulting in later picking of the fruit. This longer hang time ensures that the fruit reaches phenolic ripeness. Any weed competition is eliminated with a cover crop that is also beneficial to the nutrient requirement of the vine.

VINIFICATION
Fruit is handpicked in 20kg lug boxes and delivered to the cellar early morning. Grapes are hand sorted and destemmed to eliminate any green matter. The fruit is cold soaked for 4 to 5 days while rack-and-returns are used as an extraction method. Good colour and tannin extraction are achieved before yeast is added. The fermentation temperatures are controlled at 23 to 24°C. After pressing, the wine is transferred to barrel for secondary fermentation where it is matured for a further 14 months. Only 13% of Oak is new and the balance is 2nd and 3rd fill French barrels.

TASTING NOTES
The Kunjani Merlot 2018 shows a deep crimson colour. A beautiful complex fusion of sweet caramel, red bell peppers, tobacco and spice is shown on the nose. The wine's palate entrance is smooth with ripe tannins that coats the palate. Layered flavours fill the mid-palate with dark fruit, tobacco and a spice element. The oak sweetness adds depth to the mid-palate and is carried by just enough lime acidity to keep the palate fresh. The wine has great intensity and concentration that adds to the linger on the aftertaste. A beautiful vbalance exist between the oak component, layered fruit, lime acidity and the liquorice expression from the alcohol.

ANALYSIS

RS:	3 g/l
pH:	3.64
TA:	5.30 g/l
Alcohol:	13.85%

AGEING POTENTIAL
The Kunjani Merlot 2018 displays all the components for ageing up to 5 years.