



2003

VARIETAL 100% merlot

VINEYARDS

Origin	Stellenbosch
Soil	deep red gravel
Age of vines	9 - 11 years
Yield	2 tons per acre
Harvest	end-February

VINIFICATION

Fermented at 82° F for optimum fruit and flavor	
Plunging and pumping over at 3 times per day	
Short skin contact after fermentation was allowed	
Barrels	300 L French oak - 3rd fill
Aging	6 months
Bottled	September 2004
Released	August 2005

TECHNICAL

Alc	pH	TA	RS
13.5%	3.6	5.9	2.0

TASTING NOTES

Ripe black fruits overlay gentle tannins.
A softer wine than 2002 that is imminently drinkable.
Pleasant richness of fruit and delicate sweetness in the nose and on the palate.