



100% Merlot



A medium to full-bodied, red fruit-driven wine made in a New-world style.



40% of this wine was matured in 225-litre French oak barrels for a period of 12 months. The balance was oak-staved for 6 months, with added micro-oxygenation.



The grapes originate from the Swartland and Agter-Paarl areas. Picked at optimal fruit ripeness, the grapes were cold-soaked for 24 hours and then fermented at 28°C, with regular pump-overs and punch-downs.



Rich and sumptuous with soft, juicy tannins that create a velvety after-taste that lingers. Prominent red fruit aromas of mulberry and dark plum with subtle hints of toasted almonds and nutmeg.



Enjoy this Merlot with herb-crusted rack of lamb, smoked pork fillet and for the more adventurous, experiment with dark chocolate inspired desserts.

ALCOHOL: 13.5% Vol TOTAL ACID: 5,4 g/l PH: 3,54 RESIDUAL SUGAR: 4,16 g/l



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