


PULPIT ROCK
Winery

TECHNICAL DATA SHEET & TASTING NOTES:

WINE: Brink Family Vineyards Merlot

VINTAGE: 2016

WINE OF ORIGIN: Swartland

WINE ELABORATION:

Manual harvesting of grapes. Fermentation occurred in stainless steel tanks at a controlled temperature (25-28 °C) with two daily pump-overs extracting color and tannins. After malolactic fermentation is completed in barrel the wine mature another 12 months in French oak barrels.

TECHNICAL INFORMATION

Varietal composition: 100%
Type of wine: Red
Geographical location: Swartland
Vineyard: Trellised, 8 tons/ hectare
Alcohol: 14.2%
Total acidity: 5.5 g/L
pH: 3.53
Volatile acidity: 0.57 g/L
Residual sugar: 2.8 g/L

TASTING NOTES:

Deep red color. Aromas of ripe red fruits with some chocolate, mint and eucalyptus. Mouth feel shows good volume and round, subtle tannins.
Serving temperature: 18°C

SERVING SUGGESTION:

Most enjoyable with ostrich fillets and white meat dishes.

