

  
**SHANNON**  
*vineyards*

## Merlot

2014

### Technical Notes

The grapes are picked from a small 3 hectare vineyard. The vineyard is divided up into 5 different parcels each with its own respective clone and these are all picked together for a 5 way clonal co-ferment. The bunches are chilled to 3°C before being sorted on a conveyor and destemmed. Berries are hand sorted, before cold maceration ensues for 3 to 6 days at 8°C. The 5 way clonal ferment is inoculated with a commercial winemaking yeast. Fermentation temperatures vary between 26 - 30°C. After pressing, the wine is racked and left to complete its malolactic fermentation and maturation in old 4 to 5 year old French oak barriques for 9 months.



### Styling

Considerable emphasis is placed on maximising the different French and Italian merlot expressions in the vineyard but picked and vinified all together and matured in older French barrels before final blending. The wine has a fragrance of ripe red fruits such as plums and dark cherries, with earthy complexity and yet still expressing minerality. Maintaining a good acidity lends to outstanding freshness with a well integrated ripe and seductive tannin structure. Incorporating a minimal winemaking intervention approach, apart from the inoculated ferment and only two to three "punch downs" daily, retains silkiness and elegance.

### Wine Analyses

Alcohol:	14 %
Acidity:	6.3 g/l
pH:	3.39
Residual sugar:	4.2 g/l

Clones planted:	MO 03, 12, 192 and MO 343 and 348
Rootstock:	Richter 110
Soil types:	Mostly Table Mountain Sandstone with a high percentage of quartz silica crystal and a deeper kaolin clay base.
Aspect of vineyards:	East facing slopes.
Ha planted:	3 ha
Planting distance:	2.2m x 1.2m
Vines per hectare:	3787 vines
Trellis system:	Vertical shoot positioning.
Irrigation:	Micro irrigation.
Average Production:	5 tons per hectare.
Harvest dates:	On average last week of March and first week of April.

### Clone Selection:

MO 343:	20%
MO 348:	20%
MO 192:	20%
MO 12:	20%
MO 03:	20%