



FRYER'S COVE VINEYARDS (PTY) LIMITED

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VAT Registration No: 45 30 20 62 69 Company Registration No: 2001/005985/07

2007 MERLOT

Origin: Bamboes Bay. West Coast, near the mouth of the Olifants River, about 350 km north-west of Cape Town.

Soil type: Upper layer of red sand with Clovelly and much lime in the lower layers.

Elevation: South facing. Row direction, north to south. Vineyards 820m from Atlantic Ocean.

Irrigation: Drip. Water pumped for 30km from the Olifants River irrigation canal.

Clones: MO 3

Rootstock: R 99

Year planted: 1999

Size: 1 ha

Date harvested: 1ST March 2007

Quantity: 8 Tons

Analysis at harvest: Sugar: 24.2°Balling pH 3.40 T/A 6.7 g/l

Analysis at bottling: Alc: 14.5 Vol % R/S: 1.2 g/l FSO2: 41 mg/ TSO2: 115 mg/l
pH: 3.42 T/A: 5.86 g/l V/A: 0.52 g/l

Bottles produced: 8000

Winemaking:

After grapes were picked, it was transported by truck to the winery in Stellenbosch. Grapes were destemmed and crushed to an open fermenter.

Fermentation was done at 28°C for 6 days and the cap punched down every 6 hrs. After fermentation the wine was drained from the skins and the skins lightly pressed. Malo-lactic fermentation was done in tank. After the malo-lactic fermentation was finished, the wine was matured for 12 months in 15 % new, 2nd and 3rd fill 225L French oak barrels. A light egg white fining was giving prior to bottling and filtration was done only at bottling.

Wine description:

Colour: Vibrant bright deep red with a dark purple tinge.

Nose: Flavours of ripe blackberries, cacao spice and herbs with undertones of minerality.

Taste: Full bodied with flavours of cacao, blackberries and herbs. The wine has a perfect balance between fruit and tannin with a nice minerality on the after-taste.

Food suggestions:

Enjoy with red meat, stew or pasta.

Ageing:

It is recommended to store this wine for at least one year after bottling before starting to consume. It will be best to drink within 5years after bottling.