

# FOUR COUSINS

## FOUR COUSINS COLLECTION MERLOT



### CELLARMASTER'S NOTES:

Gentle berry and vanilla toastiness on the nose with a typical Merlot ripe mulberry rich sumrr fruit palate. A soft mouthfeel, well-balanced tannins and smoothness ensure an elegant wine.

<b>STYLE:</b>	Fruity red wine
<b>CULTIVAR:</b>	100% Merlot
<b>TONS PER HECTARE:</b>	8t/ha
<b>AGE OF VINE:</b>	8 Years old
<b>SOILS:</b>	Sandstone; Karoo
<b>TRELLISING:</b>	4 Wire Perold system
<b>IRRIGATION:</b>	Drip irrigation controlled by a computer system through meters and tensiometers.
<b>HARVESTING:</b>	Harvesting is done by hand at optimum ripeness.
<b>VINIFICATION:</b>	The grapes were picked at optimum ripeness at 25 degrees Balling. Fermentation and post fermentation maceration took place on the skins for 8 days. The grapes were pressed gently and malolactic fermentation was encouraged. The wine was wood matured on French oak staves and older barrels for 8 months.
<b>ANALYSIS:</b>	Alc:13.72% R/S: 4.9g/l T/A: 5.2g/l pH: 3.57
<b>MATURATION POTENTIAL:</b>	24 -3 6 months
<b>CASE SIZE:</b>	6 x 750ml
<b>BOTTLE BARCODE:</b>	600 2269 002 218
<b>CASE BARCODE:</b>	1600 2269002 215

### FOOD SUGGESTIONS

The wine drinks lovely with stews, chargrilled chicken, venison, lamb, smoked meats and flavourful cheeses.

### AWARDS & ACCOLADES:

2019 Ultra Value Wine Challenge, Gold  
2018 Ultra Value Wine Challenge, Silver