



BAYEDE! THE PRINCE MERLOT

CELLAR MASTER'S NOTES:	Complex, young, fresh, spicy taste of ripe fruit, cherry, blackberry, pear aromas with roasted spices and vanilla oak. Mouth filling, well balanced, soft tannin and flavourful with a long finish and plenty of intensity and complexity.
STYLE:	Medium bodied red wine.
CULTIVAR:	100% Merlot
HARVESTING:	Eastern and North Eastern facing vineyards. Harvest date for the cultivar is mid-February to end of March.
VINIFICATION:	Fermented on skins in stainless steel tanks at 22-26°C for 7-12 days. Pressed and racked. Malolactic fermentation in stainless steel tanks. Wood maturation for 5 months with 100% new French Oak.
ANALYSIS:	Alc: 14 % sugar 5.2 g, contain sulphates
MATURATION POTENTIAL:	3 - 4 years
CASE SIZE:	6 X 750ml
FOOD SUGGESTION:	Pasta, Moussaka, chicken, red meat, salads or smoked seafood.
AWARDS & ACCOLADES:	SAA PREMIUM CLASS 2016 MICHELANGELO 2016 SILVER MEDAL VERITAS 2017 BRONZE MEDAL MICHELANGELO 2018 GOLD MEDAL VERITAS 2018 SILVER MEDAL 3 Star Platters MICHELANGELO 2019 GOLD MEDAL