

FOUR COUSINS

FOUR COUSINS COLLECTION MERLOT



CELLARMASTER'S NOTES:

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

STYLE:	Fruity red wine
CULTIVAR:	100% Merlot
TONS PER HECTARE:	8t/ha
AGE OF VINE:	8 Years old
SOILS:	Sandstone; Karoo
TRELLISING:	4 Wire Perold system
IRRIGATION:	Drip irrigation controlled by a computer system through meters and tensiometers.
HARVESTING:	Harvesting is done by hand at optimum ripeness.
VINIFICATION:	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.
ANALYSIS:	Alc:13.72% R/S: 8g/l T/A: 5.2g/l pH: 3.57
MATURATION POTENTIAL:	24 -3 6 months
CASE SIZE:	6 x 750ml
BOTTLE BARCODE:	600 2269 002 218
CASE BARCODE:	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
2021 Ultra Value Wine Challenge, Silver