

# RALPH PARKER MERLOT 2013

## Vineyard

Dry land vineyards with Hutton/Kroonstad soils. The vines have an average yield of 12 tons/ha. The hedge-row trellising system is employed. Average age of the vines 13 years.

## Vinification

The grapes were picked at 25 °Balling and cooled overnight in a refrigerated container. The grapes were de-stalked and crushed into stainless steel and open fermenters. Cold maceration lasted 3 days, after which the must was inoculated with UCLM S377.

During fermentation, aerated pump-overs (each lasting 30 minutes) were performed twice daily on the stainless steel fermenters and punch downs were performed at least 3 times a day on the open fermenters. The fermented wine was partially allowed 3 days of post-fermentation maceration prior to pressing.

Malolactic fermentation was completed in both tank and barrel, after which the wine was racked. Maturation in 20% new 225 L French barrels for 13 months.

## Tasting notes

A full-bodied dry red wine, reflecting intense blackcurrant flavours with a hint of spice. Well integrated tannins with complex dark berry nuances that follow through on the palate, to produce a complex wine with a well-integrated wood structure and a velvety finish.

## Analysis

<b>Alcohol</b>	14.5	<b>%</b>
<b>Total Extract</b>	32.0	<b>g/l</b>
<b>Total Acidity</b>	5.9	<b>g/l</b>
<b>Sugar</b>	2.5	<b>g/l</b>
<b>pH</b>	3.49	
<b>Total SO<sub>2</sub></b>	59	<b>mg/l</b>