

EAGLES' NEST MERLOT 2020

Production:

The vineyard aspects range from North - East to North-West, against rugged mountain slopes, ranging from 100m to 400m above sea level. Eight blocks of Merlot are planted on different sections of Eagles' Nest which make up a total of 4.1ha. Based on the varying altitudes and undulations of these blocks, and the different meso-climate and micro-climates the vines are exposed to, various small batches of grapes were individually picked and processed, to produce distinct and individual Merlot components. Ultimately creating a complex and layered wine. Each of the respective components were hand-picked and cooled down before processing. Grapes were then hand sorted and crushed into various small to medium sized open top fermenters. Pump-over's were performed three to four times per day, these practices being determined by twice daily tastings of the tanks. Following fermentation the free run wine was drawn off and the skins pressed separately. The wine was then racked into first, second and third fill French oak barrels. Six different cooperages were used, each specifically chosen to compliment the different nuances of this very complex wine. During maturation, the wine was racked twice. After 18 months in maturation, select barrels were racked to tank and blended, and allowed to harmonise before bottling in December 2021.

Description:

Meticulous attention in the vineyard and cellar combine to produce a wine of bright ruby colour, textured fruit purity and tantalisingly firm yet more-ish tannins. As with all Eagles' Nest red wines, there is a subtle peppery savouriness that makes this wine both distinctive and gives testament to its origin on a cool windswept mountainside. Flavours of mulberry, dark chocolate and tobacco adds further complexity. The palate is full and structured, with balanced tannins and a focused, persistent mouthfeel.

Analysis:

Variety: 100% Merlot | **Clone:** 348 : 343 | **Wine of Origin:** Constantia | **Altitude:** 100m to 400m |
Slopes: Ranging from North, East to West | **Soils:** Decomposed Granite & Clay (Hutton) | **Bottling date:** December 2021 | **Number of bottles:** 18 765

| **Alcohol** 14.5 vol % | **Sugar** 2.2 g/l | **TA** 5.67 g/l | **pH** 3.58 | **TSO₂** 104 mg/l | **FSO₂** 33 mg/l

