



# Ondine

SOUTH AFRICA

## Ondine Merlot 2008

Appellation	Wine of Origin – Darling
Varieties	100 % Merlot
Harvest date	March 2007
Analysis	14.38% alcohol T.A. 6.5g/l pH 3.33 R/Sugar 2.2 g/l
Fermentation	Stainless steel – 9 days – punch down method
Bottling date	July 2008
Optimum Drinkability	2008 - 2011
Comments:	
Colour	Ruby red colour
Aroma	Crushed strawberries, prunes and savoury
Flavour	Red berries and toasty oak
Finish	Balanced palate with firm but soft tannins
General	<p>Merlot can be a very shy cultivar when it comes to expressing its varietal secrets. The vines were tenderly manicured and yield kept low to allow for optimum character development. Careful attention was given to picking the grapes at the best possible opportunity.</p> <p>Barrel aged for 12 months – 50% new French oak; 50% 1<sup>st</sup> and 2<sup>nd</sup> fill French oak.</p>