



# OBiKWA

## MERLOT 2017

### BACKGROUND

Taking its name from one of the early peoples at the Cape, these are down to earth, adventurous wines expressing their true varietal character and rich, ethnic charm. Palate pleasing with a sense of fun as depicted by the ostrich with its remarkable long neck, these wines are a tribute to the intrepid OBiKWA people for whom the ostrich represents a life force and trusted companion.

This wine is made in the Adam Tas cellars in Stellenbosch.

### VINEYARDS

The grapes were sourced from a selection of the Cape's premier vineyards in the Stellenbosch, Paarl, Wellington and Robertson areas. The grapes were harvested at optimal ripeness to achieve the fruit-driven character of the wine.

### WINEMAKING

The grapes were harvested by hand at 22° to 24° Balling in February and March. Each vineyard block was individually vinified. The juice was fermented at 24° to 26°C to retain fruit flavours. Fermentation was completed on the skins to ensure extraction of sufficient fruit, colour and structure, but not excessive, harsh tannins. Maturation took place on American oak after malolactic fermentation was completed.

### WINEMAKER'S COMMENTS

Colour: Light ruby red.

Bouquet: Ripe berries with dark chocolate and a hint of tobacco.

Taste: Medium-bodied with a soft and elegant palate, laced with ripe fruit and spicy vanilla flavours.

### FOOD PAIRING

Excellent with oxtail, casseroles, red meat, game, pizza and pasta dishes.

### CHEMICAL ANALYSIS

Alcohol: 13,46 % by volume

Residual sugar: 6,13 g/l

Total acidity: 5,28 g/l

pH: 3,67

