



SIMELIA MERLOT 2014

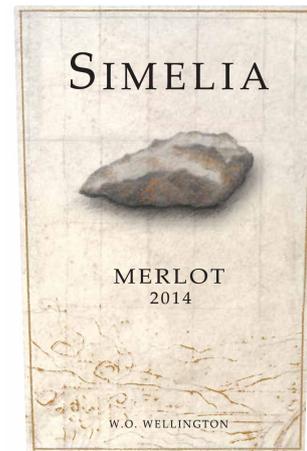
Alcohol 14,5 % vol, Residual Sugar 2.4 gm/l, Total Acidity 5.90 gm/l, pH 3.57

Wellington, South Africa

Woestkloof Estate is located on the gentle slopes of Groenberg mountain, where the interaction of the terroir and climate creates ideal growing conditions for our single vineyard Merlot. The warm summer sun ripens the grapes, and cooling mountain winds at night regulate the ripening process.

Origin: Wellington

CULTIVAR	Merlot 100%
BOTTLING DATE	11 June 2016
RELEASE DATE	February 2017
TOTAL PRODUCTION	3,135 bottles
SINGLE BLOCK SIZE	1,14 HA
PLANTED	1996
SOIL	Decomposed Granite with traces of Table Mountain Sandstone
STYLE OF WINE	Barrel Mated Red Wine
WOOD MATURATION	New French Oak 1st and 2nd fill French Oak



THE CLIMATE OF 2014

A cold and wet winter with a higher than normal rainfall, allowed the vineyards a well deserved rest to refuel for the following season. Spring arrived on time in September with warm and sunny days but shortly thereafter some more cooler weather set in which ran into October. This later rain worried many a farmer for the coming crops and for potential diseases in the vineyards. The winds also arrived later than usual which caused a certain loss of crop in the vineyards.

However, due to efficient vineyard management and accurate irrigation, the remainder crop was similar to the previous year's 4 tons per hectare and supplied us with an excellent quality grapes.

The bunches were selected by hand in both the vineyards and the cellar prior to crushing. The intensity of the juice was very impressive, with the resulting wine being full bodied with bursting flavours of the warm summer.

VINIFICATION AND AGEING

The clusters were hand-picked into 18-kg crates and then selected and sorted by hand before destem, and finally softly crushed. All grapes come exclusively from our own single vineyard block situated on our farm at 250m altitude above sea level.

Fermentation took place in stainless steel tanks at temperatures between 26-30°C for 10 days, followed by 10-15 days of maceration on the skins. The malolactic fermentation took place mainly in French oak barrels, 10% new and 90% second, third and fourth filled barrels. The wine then remained in barrels, in temperature-controlled cellars for 30 months. After bottling, the wine aged a further 6 months prior to release.

TASTING NOTES

A full-volume palate rich in character of fresh red berry fruit and spice notes. An expression of a warm summer with beautiful tannic structure, glorious ripeness and subtle oak.

The opulent, yet supple mouthfeel concludes with a long, leisurely and vibrant finish. A great, complex wine, full of elegance and finesse.