



# SIMELIA MERLOT 2015

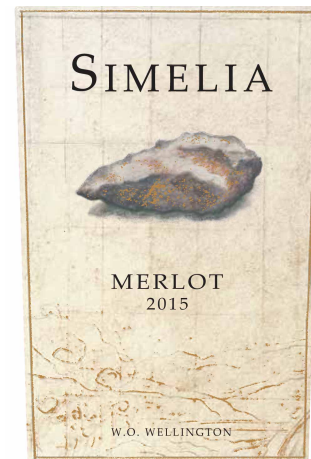
Alcohol 14,5 % vol, Residual Sugar 2.4 gm/l, Total Acidity 5.30 gm/l, pH 3.58

## 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	26 June 2018
RELEASE DATE	October 2018
TOTAL PRODUCTION	946 bottles
SINGLE BLOCK SIZE	1,14 HA
PLANTED	1996
SOIL	Decomposed Granite with traces of Table Mountain Sandstone
STYLE OF WINE	Barrel Matured Red Wine
WOOD MATURATION	New French Oak   1st and 2nd fill French Oak



## THE CLIMATE OF 2015

The winter of 2014 will be remembered for the start of a drought that would last for some years. Even though the rainfall in the Western Cape was significantly lower than previous years it was still perfectly adequate for our vineyards.

The vineyards rested well during the colder months and interestingly started budding a bit sooner than previous seasons. Our teams suckered the vineyards to ensure all energy would go into grape formation and ripening. The meticulous vineyard management during the growing season enabled excellent health of our vines.

Harvest 2015 will be remembered for the marked increase in crop yields and due to the warm summer an earlier than usual harvest at the end of January and beginning February. Our teams worked harder than ever before to harvest the high yield and to select only the best bunches. A beautiful wine was produced marked by freshness and elegance.

## 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 200m 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, 20% new and 80% first and second fill 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.