



FLUVIUS RESERVE MERLOT 2017

Alcohol 14,5 % vol, Residual Sugar 2.5 gm/l, Total Acidity 5.70 gm/l, pH 3.55

Groenberg, Wellington, South Africa

Woestkloof farm is home to SIMELIA wines, 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. This wine is named Fluvius, which means 'River' in Latin and refers to the ancient river bed on which the Merlot is growing.

Origin: Groenberg, Wellington

CULTIVAR	Merlot 100%
BOTTLING DATE	15 September 2019
RELEASE DATE	October 2021
TOTAL PRODUCTION	2,097 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	French Oak for 36 months



THE CLIMATE OF 2017

Following a very dry season during 2016, the grape harvest in general was higher in the Cape Winelands. Interestingly the summer was hot, but since we experienced cooler nights throughout the growing season, it greatly assisted the grapes during the ongoing drought.

Even though our water supply was adequate, we managed the water usage very carefully to assist the ripening process of the grapes. The dry conditions were favourable in the sense that there were no diseases present in the vineyards. The grape berries were also a bit smaller than usual which also provided amazing flavour concentration and a beautiful colour to our wines. Harvest time was a bit cooler than previous years, which then created the ideal conditions for a truly exceptional vintage.

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% refurbished and 80% second fill barrels.

The wine then remained in barrels, in temperature-controlled cellars for 36 months. After bottling, the wine aged a further 24 months prior to release.

TASTING NOTES

A powerful yet elegant Merlot with fresh red fruits and a soft finish, barrel-matured for 36 months and bottle matured for a further 36 months prior to release. A long lingering finish with fine acidity allows immediate enjoyment of the wine and with excellent ageing potential. This is a very versatile wine which pairs beautifully with Beef Wellington, slow roasted leg of lamb or lamb shanks, mature cheese platters, grilled vegetables or roast chicken. To be enjoyed for that special occasion.