



Downes Merlot 2012

Wine Maker: Kevin Watt , James Downes,
Gordon Johnson and Nadia Cilliers.

Appellation: Elgin

Varietal: Merlot

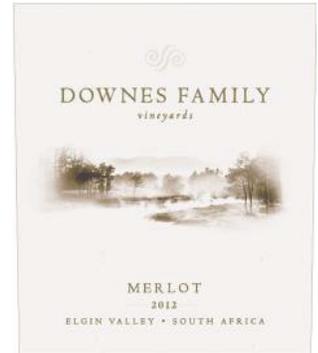
Cases: 638 x 6 bottle cases

Yields per Acre: 5 tons per acre.

Filtration and fining: Egg White Fining + light filter.

Wood treatment: A blend of 3 Bordeaux cooperages. The oak used is of a tighter grain and medium toasted. New oak - 40%, 2nd fill - 30%, 3rd fill - 20% and 4th fill 10%.

Length of barrel maturation: 100% matured in barriques (225L)
for approximately 20 months.



UPC#:804551145841

Alcohol %: 14.5%

Total Acid: 5.8 g/l

pH: 3.38

Residual Sugar: 2.2

Free/Total Sugar: 14/105

Viticultural Practices: The grapes are picked from a small 3 hectare vineyard. The vineyard is divided up into 5 different parcels each with its own respective clone. The soil, trellising and canopy management is constant through out the vineyard so it is the actual clonal characteristics that determine the different dates of harvest. Over the years we have learnt that there is as much as 11 – 14 days difference between picking the first clone to picking the last clone. The bunches are chilled to 3°C before being sorted on a conveyor and destemmed. Berries are then hand sorted, before cold maceration ensues for 3 to 6 days at 8°C. We try to naturally ferment 100% of the different parcels of grapes making up the Mount Bullet. Fermentation temperatures vary between 26 - 30°C. After pressing, the wine is racked and left to complete its malolactic fermentation and maturation in oak barriques.

Wine Makers Notes: Considerable emphasis is placed on maximising the different clone expressions and therefore each parcel is vinified and matured separately before final blending. The wine has a fragrance of ripe red fruits such as plums and dark cherries, with earthy complexity and yet still expressing minerality. Maintaining a good acidity lends to outstanding freshness with a well integrated ripe and seductive tannin structure. Incorporating a minimal winemaking intervention approach, such as natural ferment and only two “punch downs” daily, retains silkiness and elegance.
