



LOUISVALE



## LOUISVALE MERLOT 2018



MATURED IN FRENCH OAK BARRELS FOR 12 MONTHS. THE PALATE IS SILKY AND SMOOTH WITH RICH RIPE PLUM AND MULBERRY FLAVOURS SUPPORTED BY SUBTLE OAK NUANCES AND SOFT RIPE TANNINS. SAVOUR ON ITS OWN OR ENJOY WITH GRILLED BEEF, PORK LOIN OR A VARIETY OF CHEESES..

**VARIETY:** MERLOT

**RELEASE DATE :** AUGUST 2020

**WINE OF ORIGIN :** STELLENBOSCH

### ANALYSIS

ALCOHOL : 13.91%  
TOTAL ACID : 5.6 G/L  
RESIDUAL SUGAR : 2.3 G/L  
PH : 3.46

### WINE CHARACTERISTICS

BOTTLE SIZE : 750ML  
BODY : MEDIUM  
PACK TYPE : 6 X 750ML  
CLOSURE : SCREW CAP  
VINEYARD: LOUISVALE  
HARVEST DATE : MARCH 2018  
AGEING POTENTIAL : 3 YEARS

**LOUISVALE WINES, DEVON VALLEY ROAD,  
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