

MISCHA ESTATE MERLOT

WINE MAKING INFORMATION

Alc. (%) R/S (g/l) TA (g/l) pH 14.0 2.2 6.1 3.49

WINEMAKER'S COMMENTS

Appearance: Young and vibrant with a pleasing ruby hue.

Nose Raspberry and black cherry with hints of all spice and cocoa.

Palate Silky, smooth tannins and delicious red fruit give the initial impression but maraschino cherry adds

to the finish of this extremely well balanced, elegant wine.

VITICULTURAL INFORMATION

Cultivar: Merlot Yield per hectare: 5 tons

Irrigation regime: Selective, supplementary, over head irrigation to sustain the vine at an optimal level.

Cases Produced 660 (6/cases)

Appellation Wine of origin, Wellington

Filtrations and fining No Fining, light single pass filtration pre-bottling

Wood treatment Selected Tight grain French, Hungarian, and American Oak

Length of barrel maturation 12 Months