



CREATION MERLOT 2020

A Touch of Mocha

Rewarding dark chocolate and mocha combine with generous ripe berry flavours.

Terroir

Wine of Origin: Walker Bay
Soil: Decomposed Bokkeveld shale on clay-loam
Elevation: 280 m

Vintage

Harvest Date: End March 2020
Rainfall: 913 mm
Ripening: Long ripening period
Avg Temp: 22° C

Analysis

Alcohol: 14 vol%
Total Acid: 5.3 g/l
pH: 3.5
Residual Sugar: 2.8 g/l

Vinification




100% Merlot. Hand-harvested. Fermented in stainless steel tanks. Maturation took place in 30% new wood and the rest in second and third-fill barrels for 18 months.

Viticulture

Trellising System: 7-wire Perold
Vine Age: 17 years
Clones: 346, 348
Rootstock: R110



CREATION

www.creationwines.com    @creationwines
tel: +27(0)28 2121107