



# Ladybird

VINEYARDS

STELLENBOSCH

## LADYBIRD MERLOT 2020



<b>WINEMAKER</b>	FRANCOIS VAN ZYL
<b>COMPOSITION</b>	100% MERLOT,
<b>ORIGIN</b>	WESTERN CAPE
<b>AGE OF VINES</b>	15 YEARS AND OLDER ON AVERAGE
<b>IRRIGATION</b>	SUPPLEMENTAL
<b>SOIL TYPE</b>	DECOMPOSED GRANITE
<b>YIELD</b>	4,5 TONS PER HECTARE
<b>AGEING POTENTIAL</b>	3 - 5 YEARS FROM VINTAGE
<b>PRODUCTION VOLUME</b>	3 450 CASES (6 X 750ML)
<b>FOOD PAIRING</b>	MEATY PASTA  GOURMET BURGERS

### VINTAGE CONDITIONS

The preceding winter had sufficient rain and cold units. Throughout the harvesting period the weather remained favourable, with relatively warm days, no significant heatwaves and cool night temperatures.

### WINEMAKING / MATURATION

Harvest starts middle of February. The Merlot grapes are hand harvested, destemmed, and then crushed. Some batches will be cooled over night for a pre cold maceration. We use only natural fermentation, and no finings are used at all. Fermentation and maceration can last from 5 – 30 days. Traditional small open top fermentation tanks are used for extraction as well as alcoholic fermentation. The wine will be aged for minimum of 12 months in small French oak barrels, before blending and bottling.

### TASTING NOTES

A medium bodied Merlot with bright red berry, cherry, and plum fruit. The ripe fruit core is well balanced by a lifted acidity, supported by supple ripe tannins.

A wine made to enjoy young, on its own, or with your favourite meat dish.

ALC 14.95% | RS 3.2 G/L | TA 5.3 G/L | PH 3.63 | FREE SO<sub>2</sub> 12 MG/L | TOTAL SO<sub>2</sub> 63 MG/L | VA 0.63 G/L

LADYBIRD VINEYARDS, R44, STELLENBOSCH | P.O. BOX 19, ELSENBURG, 7607 | T: +27 (0)21 884 4511

[WWW.LADYBIRDVINEYARDS.CO.ZA](http://WWW.LADYBIRDVINEYARDS.CO.ZA) | [ORDERS@LADYBIRDVINEYARDS.CO.ZA](mailto:ORDERS@LADYBIRDVINEYARDS.CO.ZA)