



BERGSIG

ESTATE • LANDGOED

SINCE 1843 SEDERT

Bainskloof Merlot 2022



Tasting notes:

An elegant wine with deep ruby red colour, rich mocha nuances and sweet black berry tones. Toasty vanilla oak on the palate, but ripening into fragrant mouthful of plums with hints of peppermint and fruitcake. This is the ideal wine to serve with tender steak or roast ribs and baked potatoes with sweet mustard sauce.

Analysis:

Alc.: 13.14%

RS: 2.6 g/l

TA: 5.6g/l

pH: 3.61

Vinification:

Grapes were picked at 24-25°B.

Juice poured over skins during fermentation, extracting maximum colour and flavor.

After completion of Malolactic fermentation, wine matured in 300 liter oak barrel.

Terroir:

Mediterranean climate with annual rainfall of approximately 1000mm. The Estate is located on the upper slopes of the Breede River Valley at 240 – 350m above sea level. Cold winters with snow until late Spring, resulting in slow ripening. Harvest usually starts 2 – 3 weeks later than the rest of the country. Significant variation in diurnal temperature occurs in our region, with good sugar development during the warmer days while the drop in temperature at night preserves the balance of natural acids in the grapes. The soil is defined by a major geological fault, the Worcester Fault, which runs through the valley. Hills are composed of weathered sandstone and the valley floor is sedimented by a diversity of soil parent materials

Awards:

Platter's Wine Guide 2023

3 Star