

## **PAST VINTAGES**

## Merlot Reserve Pat's Garden 2015

CSPC# 790308 750mlx12 14.5% alc./vol.

Chemical Analysis Acidity: 6.20 g/l pH: 3.52 Residual Sugar: 2.1 g/l

**Grape Variety** 95% Merlot, 5% Cabernet Franc

Winemaker Ken Forrester

Info The Reserve Range. Here we are solely responsible for the cultivation of the vines and

selection of the fruit, mostly from our family property in Stellenbosch, just 4 miles from

the cool Atlantic and in the sheltered lee of the majestic Helderberg mountain.

Vineyards Region: Stellenbosch, Elim, and Darling. Situated on the slopes of the Helderberg

Mountain, in the heart of South Africa's most famous wine region Stellenbosch, our vineyards are commonly referred to as the Home of Chenin Blanc and other premium award-winning wines. The farm is 40 hectares and roughly 36 hectares of that is under vine. The following grape varietals are on the farm; Chenin Blanc, Sauvignon Blanc, Cabernet Sauvignon, Shiraz, Merlot, Grenache, Mourvedre, Cabernet Franc and Petit

Verdot. Region: Stellenbosch. Soil: Duplex with some clay – Kroonstad

Aspect: south, south-west

Harvest Hand harvested in individual parcels and selected for quality to get the ripest possible,

balanced Merlot from our very finest soils, influenced by the cool S/E wind during the

ripening season. Yield: 8 tons per hectare

Vinification The wine was matured in selected French oak barrels for 12 months and blended with a

small fraction of Cabernet Franc for structure and complexity prior to bottling.

Tasting Notes Hints of cherries and mint with meat-spice and smoky undertones. Softly rounded and

accessible wine with balanced tannins for early drinking.

**Serve with** Serve with meat dishes, grills, and roast lamb.

Scores/Awards 3.5\* stars - Fiona McDonald, John Platter's Guide to South African Wines, 2018

**Reviews** "Previewed 2015 offers fynbos nuance to succulent mulberry & cocoa typicity; light

bodied & easy."

- FMcD, John Platter's Guide to South African Wines





## **PAST VINTAGES**

## Merlot Reserve Pat's Garden 2014

CSPC# 790308 750mlx12 14.5% alc./vol.

Chemical Analysis Acidity: 5.50 g/l pH: 3.47 Residual Sugar: 2.5 g/l

**Grape Variety** 95% Merlot, 5% Cabernet Franc

Winemaker Ken Forrester

Info The Reserve Range. Here we are solely responsible for the cultivation of the vines and

selection of the fruit, mostly from our family property in Stellenbosch, just 4 miles from

the cool Atlantic and in the sheltered lee of the majestic Helderberg mountain.

Vineyards Region: Stellenbosch, Elim and Darling. Situated on the slopes of the Helderberg

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Verdot. Region: Stellenbosch. Soil: Duplex with some clay – Kroonstad

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Tasting Notes Hints of cherries and mint with meat-spice and smoky undertones. Softly rounded and

accessible wine with balanced tannins for early drinking.

**Serve with** Serve with meat dishes, grills and roast lamb.

Scores/Awards 3 ½ stars - Joanne Gibson, John Platter's Guide to South African Wines, 2017

Reviews "Quite richly rounded after year in French oak, 2014 has 5% cab franc adding structure

& subtle spearmint freshness to ripe plum & black cherry fruit."

- JG, John Platter's Guide to South African Wines

