



## 2007 Claypot Merlot

### Technical details:

Varietal:	100% Merlot
Alcohol:	14%
Total acidity:	5,8 g/l
pH:	3,69
Residual sugar:	2,7 g/l

### Tasting notes:

The grapes for this wine are from one big single vineyard that was planted in 1999. We really put in a lot of effort to manipulate the canopies of this block to give us good structure, colour and ripeness. Like all our vineyards we do not use irrigation and we rely completely on our deep rich clay soils to protect the plants against any unbearable stress. Harvesting date is usually around the first two weeks of March and we try to get about 45-50 hl/ha. We have a few tricks to beef up the merlot, but in general we rely on very good sorting before crushing and long extended maceration. We use only French oak and the wine stayed in 80% new oak for 18 months. The wine was made from the best five barrels and has a lovely deep concentrated colour. The bouquet shows the true character of the grape with hints of dark bitter chocolate, black berries and hints of good classy toasty oak. A full bodied wine with great structure and concentration of flavour, well balanced with moderate acidity.