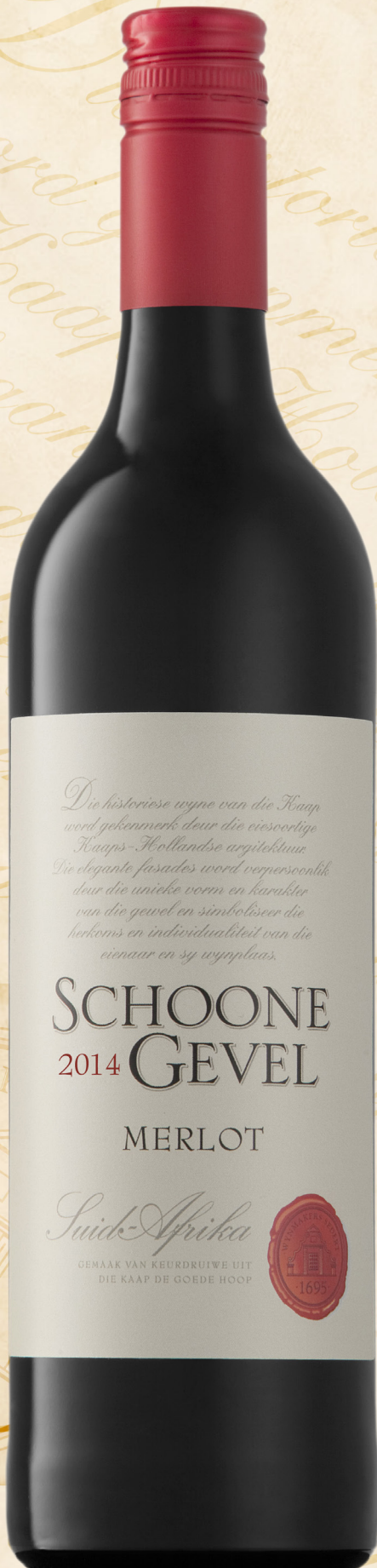


SCHOONE GEVEL



*Die historiese wyne van die Kaap
word gekenmerk deur die eiesoortige
Kaaps-Hollandse argitektuur.*

*Die elegante fasades word verpersoonlik
deur die unieke vorm en karakter
van die gewel en simboliseer die
herkoms en individualiteit van die
eienaar en sy wynplaas.*

WINEMAKER EUGENE VAN ZYL

WINE	Schoone Gevel Merlot
VINTAGE	2014
VARIETY	100% Merlot
ORIGIN	Western Cape
ALCOHOL	13.5%
RESIDUAL SUGAR	5.54 g/l
pH	3.48
TOTAL ACIDITY	5.74 g/l

GRAPES The grapes used to make this wine come from the Wellington region as well as Perdeberg in the Agter-Paarl area.

VINIFICATION Standard fermentation with selective yeast accompanied by pump-overs and punch-downs. Extended skin maceration pressed and post-fermentation malolactic.

AGEING Matured in 225-litre French oak barrels for 12 months, 40% new oak and 60% second fill.

TASTING NOTES This elegant single varietal Merlot is produced to be medium-bodied with a well pronounced fruit profile and good structure. Dominant aromas of mulberry, blueberry and plum with subtle undertones of vanilla and dark chocolate.

FOOD SUGGESTIONS Enjoy with red meat such as roast leg of lamb, mushroom inspired creations and dark chocolate desserts.

MATURATION POTENTIAL Can be enjoyed 6 - 8 years from vintage.

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SCHOONE
2014 GEVEL

MERLOT

Suid-Afrika

GEMAAK VAN KEURDRUIWE UIT
DIE KAAP DE GOEDE HOOP

