



**Jacaranda Wine Estate Reserve Range  
'Down-to-Earth' Merlot/Cabernet Sauvignon 2016  
South Africa/Western Cape/Wellington**

**Wine Description**

56% Merlot and 44% Cabernet Sauvignon

Elegant fruit, red cherries, dark berries and elderberries on the palate, complemented by well-integrated oak, hints of crushed herbs and forest floor.

Well balanced fruit, elegant acidity and tannin structure.

**Terroir**

Wellington has become independent from Paarl and is now a separate district.

Decomposed Granite soils and Mediterranean climate. Warm and sunny days with cooler nights and a light afternoon breeze.

**In the vineyard and cellar**

After destemming and crushing, cold maceration for two days before we let nature take her course. Wild fermented with the grapes' native yeast in small batches. Manual punch downs 4- 5 times a day and regular pump-overs.

Low yield of approx. 5 tons/ha. The grapes were hand-harvested in the early morning hours when the temperatures were still low. Vineyard work is done according to sustainable principles, Our farm chickens and wild ducks are taking care of the snails and bugs in the vineyard. Our wines are made in the most natural way possible, to keep the characteristics of our fruit and soil alive in the bottle. Matured in French oak for 15 months. Malolactic fermentation takes place in the oak barrels. Only filtered once before bottling.

**Analysis**

Alc 14%Vol RS 1.9g/L TA 5.3g/L pH 3.63

**Vintage 2016**

The first year of the severest draught in decades in the Western Cape, difficult conditions but also the year we sunk our 2<sup>nd</sup> borehole on the farm for additional water supply. Smaller berries led to more concentrated colour and flavour. The dry conditions led to the vineyards and grapes being very healthy overall.

