



BLOEMENDAL
WINE ESTATE

1
YEAR



WINE FACT SHEET

BLOEMENDAL WATERLILY MERLOT 2017

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DISCOVER BLOEMENDAL WINES



WATERLILY Merlot

2017

Tasting notes: Rich fruit flavours and a velvety texture summarises the Waterlily Merlot. The wine has aromas of spice and red fruit along with a hint of chocolate, blackberry and plum. It can be enjoyed by itself or paired with your favourite Italian inspired dishes.

CAPACITY	NO. BOTTLES	ALLOCATED SEALS
750ml	4000	8856 661053 - 665052

Vinification: Grapes are hand-harvested from 18-year-old vines on the Southern slope of the Kanonberg mountains. The grapes are destemmed, crushed and cold-soaked in stainless steel tanks for 48 hours and then inoculated with selected yeast strains to begin fermentation. The wine undergoes pump-overs 3 times a day, as well as post-fermentation maceration for 20 days, before being transferred to 20% new, 40% second fill and 40% third fill French oak barrels for malolactic fermentation and maturation for 18 months until bottling.

Alc.	RS.	TA.	VA.	FS02	TS02	pH
14.92%	2.5 g/l	6.0 g/l	0.65	22 mg/l	52 mg/l	3.42



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