

## Break a Leg Merlot 2021

### *Technical information*

100% Merlot  
W.O Stellenbosch  
Soil: Deep red decomposed granite, Koffieklip topsoil  
Alcohol Vol%: 14%  
pH: 3.6  
Total acidity: 5.4g/l

### *In the vineyards*

Grapes are from a vineyard planted in 2002 in the upper Blaauwklippen area of the Helderberg. The soil is predominantly made up of a deep red decomposed granite, with koffieklip in the topsoil which gives intensity and focus to the wines.

### *In the cellar*

All grapes were destemmed and fermented naturally, with one long pump over daily for two weeks. The fermented grapes were lightly pressed, and the wine went through malolactic fermentation in third fill French barriques. After malolactic fermentation the wines were racked and received the first sulphur addition. The wine was bottled the 11th of December 2021. No enzymes or commercial yeasts were used in making the wines.

### *Label story*

The mountainous outline of the Helderberg mountain is shown here, the site of the Merlot vineyards we work with. The acorn with its amber leaf makes a nod to Stellenbosch - the best site for merlot in the country for me. The Kudu is a reference to my love of hunting, while also suggesting a dream pairing of venison with soft, elegant red wines. The dung beetle symbolizes working hard and not stopping before you achieve your mission in life. The colour of the label is autumnal and reflects the beauty of Stellenbosch in the growing season.

