



Break a Leg Merlot 2020

Technical information

100% Merlot
W.O Stellenbosch
Soil: deep red decomposed granite with koffieklip in the topsoil
Alcohol Vol%: 14%
pH: 3.5
Total acidity: 5.7g/l

In the vineyards

Grapes are from a vineyard planted in 2002 from the upper Blaauwklippen area in Helderberg. The vines are planted in deep red decomposed granite soils with koffieklip in the top soil.

In the cellar

All grapes were destemmed, and fermented naturally, with one long pump over everyday for 2 weeks. The fermented grapes were lightly pressed and the wine went through MLF in 3rd fill French barriques. After MLF the wines were racked and received their first sulphur addition. The wine was bottled the 21st December 2020. The. No enzymes or commercial yeast was used in making the wines.

Label story

The mountainous outline of the Helderberg mountain is shown, on the slopes of which the grapes for this wine are found. 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 color of the label is autumnal and reflects the beauty of Stellenbosch in the growing season.

