



THIERRY & GUY
FAT *bastard*

MERLOT 2014

The Fat Bastard Merlot was made from carefully selected grapes with the aim to produce ripe-flavoured and silky textured wine.

WINEMAKING

The grape bunches were de-stemmed only and the whole berries were placed in old open top fermenters and closed top fermenters. 50% of the total crush fermented naturally and the rest was inoculated with a commercial yeast. Tanks were mixed three times daily by pump overs and/or punching through the skin cap. The wine was fermented dry on the skins and pressed off into 225 l French oak barrels where malo-lactic fermentation the wine was then aged in barrel for 16 months.

WINEMAKERS COMMENTS

A medium bodied wine with upfront fruit on the nose followed by juicy fruit on the palate and soft integrated tannins. Blackberries, plum and black cherries on the nose and follows through on the palate.

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| Region | Robertson |
| Winemakers | Jacques Roux |
| Alcohol | 13,39% |
| Ph | 3,62 |
| Total Acidity | 5,17 |
| Residual Sugar | 5.67 |
| Oak Maturation | 16 months |
| Cellaring Potential | 3 - 4 Years |
| Serving Temperature | 12° - 14°C |
| Allergens | Contains Sulphites, Egg |

CERTIFICATIONS



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