



SIGNAL CANNON MERLOT 2010

VONDELING

On the highest peak of Vondeling farm, lies a piece of heritage. One of the Cape's original Signal Cannons rests where it was once used to communicate to farmers that a ship had arrived in Cape Town's Table Bay harbour. Farmers would then hasten to the docks to trade their wares, swop stories and receive mail. In recognition of these brave pioneer farmers, we've named our wine after this symbol of their era. We hope you enjoy the wine.

Vinification

All grapes are bunch sorted, before being destemmed. Certain tanks were fermented as whole berries to promote a lighter, fruitier palate, while others were crushed and worked hard to promote structure and spiciness. This combination ensures a broad spectrum of fruit on the nose and palate. After fermentation the wine is transferred to old 300Lt French oak barrels and the skins are basket pressed. Malo-lactic fermentation takes place in barrel after which the wines are racked. The wine spends a total of 8 months in barrel, after which it is bottled.

Tasting notes

- Colour:** A deep ruby red.
- Nose:** A cheerful aroma of ripe red fruits, peppery spice and a hint of toasted oak.
- Palate:** A wonderful example of Merlot, with loads of red berry flavours and gentle peppery tannins. A well rounded and vibrant palate with subtle oak and a delightfully long finish.
- Pairing:** Enjoy this wine with wide variety of everyday meals such as Spaghetti Bolognese, Sweet casseroles, Sunday Roasts and of course a traditional braai.

Technical

Analysis

pH	3.47
Total Acidity	5.6 g/l
Residual Sugar	3.4 g/l
Alcohol	14.0 %

Bottle Specifications

Volume	750ml
Total Mass	1.2kg
Height	300mm
Diameter	81mm



* Best Value Award