

## MERLOT

**Variety:** Merlot 100%

**Vintage:** 2023

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### PRODUCTION INFORMATION

**Vineyard:** Plot A/B Nimgaon and G/F Garwar

**Altitude:** 548 m (1,797 ft) above sea level

**Soil Composition:** Mother rock, Alkaline, Sandy N-S exposure

**Cultivation Technique:** VSP — Vertical Shoot Positioning

**Plants per Hectare (1Ha = 2.5 acres):** 4000

**Harvest technique:** Hand picked from 8 am - 6 pm

**Yield/Ha:** 8 tons

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### FERMENTATION PROTOCOL

**Fermentation:** At 22-25° C, in stainless steel tanks for 10-15 days.

**Ageing:** Aged in stainless steel tanks and final ageing in bottles.

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### WINE ANALYSIS

**Alcohol:** 12.5    **Acidity:** 5.8    **pH:** 3.2

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### TASTING NOTES

A vibrant ruby coloured wine with a deep robe. Distinct aromas of plum and dark chocolate with slight earthy undertones. On the palate, the wine has ripe fruit characteristics of dark plums with silky tannins and a pleasant acidity.

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### PAIRING NOTES

Chicken korma, Turkey club roulade, Matar paneer, Cottage cheese steak



Vintage 2012