

The Game Reserve

by ROOIBERG WINERY



As one of South Africa's champions of farming in harmony with nature, Rooiberg Winery is committed to conserving, protecting and rehabilitating this country's precious indigenous fauna and flora and the unique habitats that sustain them. The Game Reserve range of wines celebrates this passion for sustainability and caring custodianship by offering wine lovers an opportunity to share in this exciting concept.

A groundbreaking collaboration between Rooiberg Winery and the Wilderness Foundation will see even greater strides being made towards conservation, upliftment and education. For more information on Rooiberg Winery, The Game Reserve range and the Wilderness Foundation visit: www.rooiberg.co.za • www.wildernessfoundation.co.za

WILDERNESS
FOUNDATION

The Game Reserve Merlot 2015

VARIETY: Merlot

VINTAGE: 2015

AREA OF ORIGIN: Western Cape

THE CAPE CLAWLESS OTTER: The Cape clawless otter (*Anonyx capensis*) is the larger of the two species found on the African continent. Humans are the most significant threat to this species with degraded river systems and overfishing posing a far greater threat than hunting. Fortunately through the diligent restoration of the Vink River which runs through the Rooiberg Breede River Conservancy we've successfully been able to provide a safe habitat for this remarkable creature, encouraging a healthy re-population and providing regular sightings along the river banks.

VINEYARD: Selected Merlot vineyards from Firgrove, Stellenbosch and Constantia planted on decomposed granite soils and Groenekloof planted on well weathered deep red soils.

HARVEST & CELLAR TREATMENT: Handpicked at optimum ripeness at 24 - 25 °B. Aerated pump overs with extended maceration after alcoholic fermentation. Gentle handling ensures upfront fruit flavours and soft extraction. Barrel maturation for 12 months in 1st (20 %), 2nd (40 %) and 3rd (40 %) fill French Oak.

TASTING NOTES: The nose shows aromas of fresh cassis, black plums, violets and a minty character. Succulent berry fruits and plum pudding nuances supported by spice and cedar wood flavours on the palate. A medium structured wine with elegant ripe tannins on the finish.

SERVING: Sublime with steak, hearty casseroles, roast chicken or lamb shanks.

ANALYSIS:

Alcohol: 14.00 % vol (± 0.3 % vol)

Residual Sugar: 2.7 g/L (± 0.5 g/L)

pH: 3.42 (± 0.1)

Total Acid: 5.7 g/L (± 0.25 g/L)




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