

## THE MIRA SERIES

Five varietals reflect a true sense of place and a cosmic connectedness with the Mira binary star.



## THE MIRA MERLOT 2018

The style of this wine was determined in the vineyard, with careful attention being given to green harvesting, canopy management as well as crop management.

Soft yet voluptuous with intense, succulent flavours that explode on the palate and awaken your taste buds.

ORIGIN	Helderberg, Stellenbosch
ASPECT	North & North-East facing slopes
SOIL	Decomposed granite – Oakleaf, Tukulu
ALTITUDE	± 410 m above sea level
PROXIMITY TO THE OCEAN	9 km from False Bay
VINTAGE CONDITIONS	Leaf fall occurred later than usual which allowed good reserves to build up in the vines. The similarly delayed onset of Winter allowed for good cold unit accumulation. Rainfall was the lowest to date. Days were warm and nights cool. Budding occurred later and flowering was uniform. A dry, warm season resulted in compact berries with some supplementary irrigation necessary. A cooler February allowed for even ripening. An abundant vintage of exceptional quality.
MATURATION	18 months in French oak barrels, 40% new
OPTIMUM SERVING TEMPERATURE	17 – 18 °C

### TASTING NOTES

COLOUR	Violet red
NOSE	Mulberry, black cherry and prune dominate the aroma of this fine wine with some herbal green tobacco and savoury black olive adding another aromatic layer. Refreshing mineral notes and earthy graphite open up to reveal a floral bouquet of freshly picked violets.
PALATE	Deep black fruits, - prune, sour and black cherry – with a touch of savoury olive in a medium-bodied frame of dense, fine silky tannins. Complex, well balanced and smooth with a creamy texture, showing nice vivacity and depth of flavour.
GRAPE VARIETY	Merlot
WINE ANALYSIS	Alcohol: 14.0 % RS: 2.72 g/litre TA: 6.18 g/litre pH: 3.31

