

KOELENBOSCH MERLOT 2017

This Merlot has a minty and eucalyptus nose, with dark fruit and vanilla rounding it off. The deep red color adds structure to this well rounded wine.

FOOD PARTNERS

Beef Carpaccio, Pizza with Parma Ham and Camembert.

WOOD MATURATION

Aged in a combination of French and American Oak barrels.

ANALYSIS

Alcohol : 14.02 %

Sugar : 2.8 g/l

pH : 3.70

Total Acid : 5.5 g/l

AWARDS

Gilbert & Gaillard International Challenge 2018 – Gold
Gold Wine Award 2018

Ultra Value Wine Challenge 2018 - Silver

