

# MERLOT CABERNET SAUVIGNON

2022

71% Merlot  
29% Cabernet Sauvignon

**ORIGIN** Coastal Region

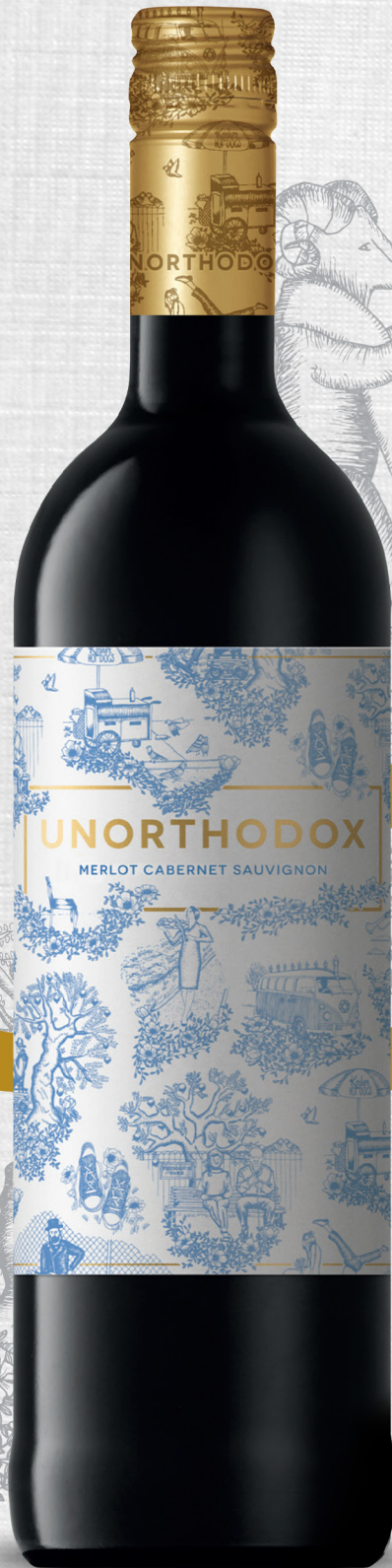
## VITICULTURE

The Merlot component stems from late ripening, older vineyards whilst the Cabernet Sauvignon is from an earlier ripening, youthful block - both in the Stellenbosch region.

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*Best enjoyed within 3 to 5 years.*

## VINIFICATION

Picked simultaneously, the Merlot and Cabernet grapes are crushed, placed into a singular tank and co-fermented for 14-21 days in an automated pumpover system in stainless steel tank to avoid accidental human contact. This occurs two times daily for 20 minutes. Post alcoholic and malolactic fermentation, the wine is flash pasteurised to 90°C, influenced by French oak for 12 months thereafter. Pasteurised and prepared under supervision of the Beth Din South Africa and the Orthodox Union of the United States, this wine is Mevushal and Kosher for Passover.

**TASTING NOTE** A deep and brilliant ruby red, one can expect notes of red fruit and cassis with a hint of vanilla. A full-bodied and sumptuous wooded red wine.

**FOOD PAIRING** The perfect complement to a wide range of dishes, in particular red meat, stews and chicken.



ALC: 13.63% | RS: 3.93 g/l | TA: 5.29 g/l | pH: 3.62