

# DOMAINE COUTELIER

2012 MERLOT



*A baby Blackbird perched lazily on a vine  
And magically made the grapes turn into wine  
A Merlot was born  
From a heart big and warm  
With succulent flavours of blackcurrant, plum and pine.*



**Wine of Origin:**  
Stellenbosch

**Analysis:**

Alc: 14.5%

TA: 5.6 g/l

PH: 3.78

RS: 2.6 g/l

**The Domaine**

Domaine Coutelier is situated on the 17th Century Devon Vale farm which was split into smaller portions in the 1950's. Grapes have been grown on this land for decades. Visible to the East are the mountains of Simonsberg, Groot Drakenstein, Jonkershoek, Stellenbosch, Helderberg with the Hottentots-Holland to the South, Paarl Rock and surrounding mountains to the North East, Durbanville Hills and Cape Town Suburbs to the North West.

**Variety**

100% Merlot

**Vineyards**

The Merlot is planted on a West facing sloped terrain at approximately 250m altitude in gravelly Oakleaf (Oa2) and lighter textured Tukulu (Tu2) soils. There are three blocks planted with clones 3 & 348A clones. Vine rows run from South to North. Any winemaker will tell you, "It's all about the terroir"- the best wine is made in the vineyard. We emphasise good vineyard practices; pruning, leaf plucking and of course knowing when to pick are paramount. Averaging six tons per hectare of crop each year, Domaine Coutelier, aims to achieve a balanced crop with the emphasis always, always and always again on quality.

**Winemaking**

The grapes are fermented in open bin fermenters, in order to achieve maximum extraction, gently basket pressed and then aged in French Oak barrels from selected coopers for up to two years.

**Tasting Notes**

A combination of red fruit, cherry, blackcurrant and spice, laced with hints of violets, chocolate and mint with smooth tannins, produce a wine of intensity, good balance and depth. Full bodied while soft on the pallet, velvety, long in mouth, with strong Merlot characteristics.

**Pairing**

Ideal with white and red meats, pasta, traditional casseroles, cheese or very quaffable on its own.