



SINCE

1941

MONTAGU

WINERY



Lady Mary Montagu Merlot

A complex yet elegantly styled Merlot that beautifully balances rich fruit expression with a refined structural backbone. Sourced from a mature 12-year-old vineyard, this wine showcases the excellent depth, concentration, and varietal character that comes with vine age, delivering a classic expression with modern poise.

VARIETAL	100% Merlot
ORIGIN	Montagu
SOIL TYPES	Karoo slate, shale & lime rich soils
CLIMATE	Semi-arid, mediterranean climate
AGE OF VINES	2014
VINEYARD AREA	1.13 ha
YIELD PER HECTARE	15 ton/ha
TRELLISED	5-stranded double length Perold
IRRIGATION	Drip
CLONE	348 A
HARVEST DATES	20 March

VINIFICATION

Grapes are hand-harvested in the cool morning at 25°B. To concentrate the colour and flavour compounds, 10% of the juice is bled off (saignée) before fermentation. The remaining juice ferments for 10 days in open-top vessels at 20°C, utilising regular punch-downs for gentle, optimal tannin extraction. Following an inoculated secondary fermentation, the wine is preserved and matured in 300L French oak barrels to build its sophisticated structure and rounded finish.

AGEING	1-15 years
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TECHNICAL ANALYSIS

Alcohol	14.26
pH	3.53
Residual Sugar	3.60
Volatile Acidity	0.60
Total Acidity	5.50
FSO2	43
TSO2	111

SERVING SUGGESTION

This elegant, smooth Merlot pairs perfectly with a wide array of fine dishes. Enjoy it alongside pan-seared duck breast with a plum reduction, roasted pork loin with herbs, grilled lamb chops, or a rich mushroom risotto topped with fresh parmesan.

Unlocking Excellence