

SINCE



1941

MONTAGU

WINERY



Montagu Winery Merlot / Ruby Cabernet

A bold, unique blend featuring Ruby Cabernet—Montagu's most planted red variety—sourced from prime vineyards in the Keisie, Goedemoed, and Rietrivier valleys. This expressive wine delivers a deep, vibrant colour and a ripe, fruit-forward profile. Showcasing juicy dark fruit flavours and remarkably soft tannins, it is crafted for immediate, smooth-drinking enjoyment or short-term cellaring.

VARIETAL	60% Merlot / 40% Ruby Cabernet
ORIGIN	Klein Karoo
SOIL TYPES	Karoo slate, shale & lime rich soils
CLIMATE	Semi-arid, mediterranean climate
AGE OF VINES	2014
VINEYARD AREA	3.53 ha
YIELD PER HECTARE	18 ton/ha
TRELLISED	5-stranded double length Perold
IRRIGATION	Drip
HARVEST DATES	4 February

VINIFICATION

Grapes are mechanically harvested in the morning at 24.8°B from late February through March. Fermentation lasts 6 days in stainless steel tanks at 20°C with regular pump-overs for colour extraction, followed by an inoculated secondary fermentation. The wine is then preserved and matured with French and American oak staves to add smooth complexity.

AGEING	1-10 years
TECHNICAL ANALYSIS	
Alcohol	14.04
pH	3.52
Residual Sugar	9.30
Volatile Acidity	0.51
Total Acidity	5.00
FSO2	42
TSO2	83

SERVING SUGGESTION

Serve at a cool room temperature. The ripe fruit profile and soft oak influence make this wine a superb match for hearty, savoury dishes. Pair it with slow-cooked venison pie, grilled lamb chops with rosemary, a rich beef potjie, or a gourmet burger topped with caramelized onions and mature gouda.

Unlocking Excellence