



Wild Card Queen of Hearts Merlot 2022

Winemaker: Louis van der Riet
Appellation: Klein Karoo
Grape varietal: Merlot
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Background

Louis sources grapes from around the Klein Karoo looking for special vineyards and micro pockets with great potential together with the farmers the vines are nurtured for to give great quality Klein Karoo wines that will wine redefine your perception and win your heart.

Challenging the norm these wines are Wild Cards in their respected varieties that will have you with a winning hand at any occasion. Predictably unpredictable these wines are full of character and revolutionizes the possibly of Klein Karoo terroir motivated wines.

Vineyards

Low yielding Merlot vines planted in old shale soils in the Keisie valley near Montagu. These are some of the oldest soils of South Africa forming part of the Bokkeveld Shale group. The vines are trellised and planted on an easterly facing slope. Some of South Africa's oldest fossils were found alongside the banks of the Keisie River in 1805

Winemaking

The grapes are harvested beginning of March at 23-24' balling into crates and then loaded onto a truck to make the 200 km journey to the cellar during the night. The next morning the grapes are destemmed and crushed into open tanks where the grapes are cooled for a period of 48 - 72 hours before yeast is added to the must and the fermentation begins. During this time the juice is softly pumped over the skins and at the

end of fermentation the juice is drained and the skins are pressed. The wine spends time in tank with some viniblocks and to undergo malo-lactic fermentation in tank before it is transferred to barrel where it spends 12 months in older 225l French oak barrels before the final fining and bottling.

Winemaker's comments

Colour: Beautiful dark plum red colour.

Bouquet: Initial notes of fresh plums, cedar wood and pomegranate as the wine opens up to a bouquet of ripe berries and red fruits with hints of dried herbs.

Taste: Soft elegant flavours fills the palate. Fresh dark fruit dominates the taste, plums, cherries, nothing jammy or overly ripe. The wine is balanced and poised with smooth tannins, fruity sweetness and lingering taste.

Food pairing

This wine will be enjoyed best with friends at any braai, or a roasted veg couscous salad, pizza or your favorite burger.

Chemical analysis

Alcohol: 13.76%
pH: 3.58
TA: 5.5 g/l
RS: 4.7 g/l
Extract: 34.1 g/l

Awards

WineMag Best Value Merlot 2019
WineMag 89 Points 2019
Vitis Vinifera Gold Award 2019
Platter 4-star 2019, 2020, 2022
Tim Atkin SA report 2022– 90 Points

