

BY OFFICIAL GRANT OF
SIMON VAN DER STEL



GOVERNOR OF THE
CAPE OF GOOD HOPE

MURATIE

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Ronnie Melck Shiraz 2016

Humble, honest and full of integrity.



RONNIE'S STORY

As a direct descendant of Martin Melck (who owned Muratie from 1763 to 1781), Ronnie rekindled a centuries-old love affair and fulfilled a lifelong dream when he bought this gracious old wine farm in 1987, welcoming it back into the Melck fold. Humble, honest and full of integrity, he lived for Muratie and is the only owner whose remains rest here, under the trees on the highest part of the farm. Made in traditional open fermenters and matured for 16 months in 100% French oak (20% new), this wine honours his warm personality, 'photographic palate' and instinctive flair for winemaking.

VINEYARD

The vineyards yield approximately 7 tons per Hectare. The grapes are handpicked at optimum ripeness, then gently crushed and destalked.

VINIFICATION

The wine is made in traditional open fermenters which enable plunging and pump overs to be done with ease. The wine is matured for 16 months in 100% French oak barrels.

WINEMAKER'S COMMENTS

A polished wine, from its silky tannins to its dark wood spice, it oozes black plum and mulberry fruit that is succulent without being jammy. There are violets on the nose, dark chocolate too, but lasting impressions are of pleasingly savoury, from black pepper to smoked meats. Soft and voluptuous enough to be enjoyed on release, it has the structure to start reaching its full potential after about five years.

ANALYSIS

Alcohol	14.4 %
Residual Sugar	3.9 g/l
Total acid	5.3 g/l
pH	3.55