



SAYANG

FOR TRUE WINE LOVERS

At Sayang, **we believe as much in people as in good wine.** Therefore we look less at origin but more at the values people and wines carry from inside. It's only together we make a good blend, terroir – premium fruit - winemakers – and wine lovers from around the world. Share Sayang wines with your partner, family, friends and colleagues. Select the best suited wine for the occasion from the ranges we have carefully created. Visit our website and follow us on our social media pages.

wine	Sayang Block 22 Merlot - Malbec	terroir	chalk and clay
country	France	blend	70% Merlot and 30% Malbec
region	Languedoc-Roussillon	wood	no oak
AOC	Pays d'Oc IGP Merlot - Malbec	<i>Quality guarantee</i> BLOCK 22 WINEMAKER'S SEAL OF EXCELLENCE	

:: INTRODUCTION

This Block 22 Merlot - Malbec shows off by its generous and juicy character. The refined Merlot is backed up with loads of full flavoured sumptuous Malbec triggering a perfect, modern, elegant blend with soft tannins. Black cherries, blackcurrant, black berries, a hint of wild liquorice. This flattering fine wine will provide you a nice lingering mouth fill. Enjoy this wine as a standalone drink or with finger food, cold cuts, all kinds of meat, fried rice dishes, matured cheeses, stews and pasta. Serve at 18°C. Cellar up to maximum 3-4 years.

:: WHAT EYES SEE

Deep garnet-red with bright red tints.

:: WHAT NOSES SMELL

Intense nose with blackberries, blackcurrant, sheries and wild liquorish.

:: WHAT MOUTHS TASTE

Upfront wide attack on the palate, with well-rounded and juicy tannins, making you crave for more.

:: WHAT STAYS BEHIND OR COMES BACK AT THE END

Long fruity and liquorish end.

:: WHAT WINEMAKERS DID

Traditional maceration with 'délestages'. Total immersion of the cap at the end of the maceration. Time of maceration: 3 weeks at least. Racking for clearing before malolactic fermentation. Ageing in tanks with micro oxygenation for 6 months.

:: WHAT FREAKS LIKE TO KNOW

2012 vintage: alc: 13,50%vol acidity: 0.42 sugar: 1.4
 ph: 3.69 total acidity: 3.22

:: WHAT YOU SHOULD CHECK OUT

Our website containing these fine sections: food matcher, where available, awards, news, events.

