

Boland Merlot 1998

A medium-bodied wine with succulent fruit flavours which are in good balance with the enhancing wood character. Although the wine will compliment a number of dishes, it also provides a pleasant taste experience on its own. The wine can be matured for another three to four years.

variety : Merlot | 100% Merlot

winery : Boland Cellar

winemaker : Johan Joubert

wine of origin : Coastal

analysis : alc : 13.43 % vol rs : 4.0 g/l pH : 3.43 ta : 5.4 g/l

type : Red

pack : Bottle

ageing : 4 - 6 years

in the cellar : The cooler conditions of the 1998 season, caused the grapes to ripen later. The grape varieties were physiologically ripe when harvested and at the same time had the correct sugar-acid porportion. This resulted in flavourful wines with a good structure and soft tannins. The grapes come from vineyards in the Voor-Paardeberg area. The yield was 12 tons per hectare.

Only the healthiest grapes are carefully selected, destalked and crushed. The juice is fermented in closed cement tanks and fir 75% of the duration of alcoholic fermentation is pumped over the skins cap twice a day for colour and flavour extractions. It is then fermented until dry before being racked to stainless steel tanks where it undergoes malo-lactic fermentation. The wine is matured in second and third-fill small oak barrels for twelve months. The best barrels are then blended. The wine is fined and filtered before botteled.

