

Boland Merlot 1997

A full-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 : Altus le Roux & Team

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 1.7 g/l pH : 3.21 ta : 6.3 g/l

type : Red

pack : Bottle

ageing : 3 to 4 years

in the cellar : The cooler conditions of the 1997 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 proportion. This resulted in flavourful wines with a good structure and soft tannins. The grapes came 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 cement tanks ("kuipe") and for 75% of the duration of alcoholic fermentation is pumped over the skin cap twice a day for colour and flavour extraction. 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 being bottled.

