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Luca and Ingrid Bein Merlot 2002

An elegant, classy wine ,with a good colour, fine texture and perfectly integrated oak;
in the nose discreet fruit and flavours of cherries, and a herbaceous component reminiscent of tea and cape herbs. Partners well with red meat and cheese

delicious with red meat and cheese

variety : Merlot | 90% Merlot, 10% Cab.Sauvignon
winery : Bein Wine Cellar
winemaker : Luca and Ingrid Bein
wine of origin : Stellenbosch
analysis : **alc :** 13,7 % vol **rs :** 1,7 g/l **pH :** 3,4 **ta :** 6,4 g/l **va :** 0,5 g/l
type : Red **style :** Very Dry **body :** Medium **wooded**

GOLD MEDAL La Slction at the Basler Weinmesse 2004, Switzerland
CLASSIC WINE TROPHY 2003 (South Africa, assessed by French judges): Silver medal
FAIRBAIRN CAPITAL TROPHY WINE SHOW 2004 (South Africa): Bronze medal
WINE Magazine Dec/2003 (South Africa): 3 stars
JOHN PLATTER 2004 (South Africa): 3 1/2 stars, comment "certainly a label to watch"
WEINWISSER March/2004 (Switzerland): 16/20, comment excellent value!

in the vineyard : Petrus Place, our vineyard, comprises 2,2 hectares under Merlot vines.

This small size allows a caring and responsible viticulture with attention to details, ideal for optimal expression of the terroir.

Petrus Place is ideally suited for the growing of Merlot grapes:

It is situated on the cooler southern slopes of the Polkadraai Hills, and is blessed with deep and highly weathered granite soils.

The climate is Mediterranean with dry, sunny summers.

And the proximity to the coast, with its beautiful direct view onto the False Bay, ensures a constant breeze providing the necessary coolness and air humidity during the warm summer months - important for a slow and even ripening.

about the harvest: Our maiden vintage:

A difficult year with lots of untimely rain, infamous in Stellenbosch for its downy mildew attacks in spring and its heat waves during February. Luckily we got unharmed through the difficult phases, though the water management in the vineyard was difficult. But eventually the crop - harvested on the 7th of March - was exceptionally healthy, with a good sugar/acid ratio.

in the cellar :
In the cellar, emphasis is laid on the gentle treatment of the fruit, from handpicking to modern extraction methods and pressing by means of a basket press. After alcoholic fermentation in stainless steel tanks and extended maceration on the skins for eight days , the wine went for malolactic fermentation and further maturation for one year into 225-l French oak barrels (35% new, balance second and third fill). Complemented with 10% Cabernet Sauvignon for greater complexity. 6100 bottles have been produced.