

Luca and Ingrid Bein Merlot 2003

At this stage, the wine - bottled in March 2004 - impresses with a deep dark colour and a strong, healthy structure, with a prominent fruity nose and fine notes of vanilla and chocolate, on the palate with good concentration, still mouthcoating tannins and a long aftertaste - we can't wait to release it!

variety : Merlot | 90% Merlot, 10% Cab.Sauvignon

winery : Bein Wine Cellar

winemaker : Luca and Ingrid Bein

wine of origin : Stellenbosch

analysis : alc : 13,4 % vol rs : 1,9 g/l pH : 3,5 ta : 6,3 g/l va : 0,5 g/l

type : Red **style :** Dry **body :** Full **wooded**

Concours Mondial Bruxelles 2005 - Gold

in the vineyard : A good cold dormant season - after three unusually warm winters - promoted an even budding. Together with the following ideal summer weather, an excellent fruit development was guaranteed, promising an exceptional quality for the vintage 2003. Eager to implement our new knowledge from the University, our tedious work in the vineyard aimed to manicure each individual bunch to its optimal size and sun exposure. This was eventually rewarded with a beautiful crop at optimal ripeness of 24 Balling and an acidity of 6,3 g/l, brought in on the 26th of February 2003. Twelve tons have been harvested, yielding eventually 37 barrels of a wine of great potential.

in the cellar : The fruit was similarly processed as 2002. After alcoholic fermentation in stainless steel fermenters, the new wine was left an additional 10 days on the skins for further extraction, before being racked into French oak barrels (30% new, for malolactic fermentation and further maturation for one year. As an experiment, we used this year 5% of American oak in an attempt to add further complexity.