

Boland Winemakers Selection Merlot 2003

Veritas 2004 - Gold

Concours Mondial de Bruxelles - Gold

The intense red colour of this wine invites you to smell its aroma of berries and pepper with minty undertones. The wood flavours of this medium to full-bodied wine are well integrated with the fruity flavours and adds to the softness of the tannins. This wine finishes with a full, lingering aftertaste.

variety : Merlot | 100% Merlot

winery : Boland Cellar

winemaker : Altus le Roux & Team

wine of origin : Coastal

analysis : alc : 14.47 % vol rs : 2.0 g/l pH : 3.69 ta : 5.7 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity

pack : Bottle **closure :** Cork

Veritas 2004 - Gold

Concours Mondial de Bruxelles - Gold

in the vineyard : **Origin of grapes**

The grapes used for this well balanced wine originates from a single 8 year old vineyard planted 130m above sea level at the foothills of slopes of the Paardeberg mountain range. This terroir was specifically selected for the cultivation of Merlot because of the deep red loam soils (that can be classified as Tukulu soil formation) that is very nutritious and has very good water retention capacity. This soil type is a very good promoter of vigour and suits the bushvines planted here very well.

Viticulture

The deep well aerated Tukulu soil with its excellent water retention capacity allows roots to penetrate deep for optimal nutrition and moisture. This is just what Merlot likes and therefore this vineyard thrives at this location. Because of the deep soil and its excellent buffer against drought, this vineyard is totally un-irrigated. Vines are not trellised and grow as lush bush-vines. These bush-vines are carefully spur pruned and manipulated by specialized canopy management techniques to cover the berries and hide it from the sun to preserve the delicate berry flavours typical of this variety. Grapes are thinned to ripen as evenly as possible for best results and yields 6 tonnes to the hectare.

about the harvest: The grapes were carefully handpicked in the middle of February at optimum flavour ripeness in the cool morning temperatures, before the sun heats the earth. Grapes were harvested on cool mornings before it was de-stemmed, crushed.

