

Seidelberg Merlot 2003

Michelangelo Awards 2005 - Silver Medal

An overwhelming fragrance of mulberry packed with fruit and soft, ripe tannins.

variety : Merlot | 87% Merlot 2003, 13% Merlot 2004

winery :

winemaker : Nicolaas Rust

wine of origin : Coastal

analysis : alc : 13.8 % vol rs : 2.8 g/l pH : 3.65 ta : 5.6 g/l va : 0.54 g/l so2 : 86 mg/l fs02 : 41 mg/l

type : Red

pack : Bottle

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in the cellar : The grapes are crushed and transferred to fermentation tanks where they are pumped over regularly. After alcoholic fermentation the wine is racked and the skins are gently pressed. The tanks are inoculated with malolactic bacteria to complete the secondary fermentation. Seidelberg Merlot 2003 was matured on 100% French oak staves for 12 months. The wine received an egg white fining before bottling. 13% of 2004 Merlot was introduced to the final blend.

