

Mooiplaas Merlot 2002

Good colour, nose and interesting mix between roasted oak and cherry/cassis fruit, also mintiness, quite a finish for Merlot, a bit closed at this stage, opens up after a couple of hours, should develop well with some bottle age.

variety : Merlot | 90% Merlot, 10% Cabernet Sauvignon

winery : Mooiplaas Estate

winemaker : Louis Roos

wine of origin : Stellenbosch

analysis : alc : 14.2 % vol rs : 2.82 g/l pH : 3.71 ta : 5.7 g/l

type : Red **wooded**

pack : Bottle **closure** : Cork

Swiss International Air Lines Wine Awards 2006 - Bronze

Veritas 2005 - Silver

in the vineyard : 2 adjacent blocks: Dassievak and Draairy, 250m above sea level on a western facing slope

Age of vines: 7 and 8 years respectively

Clone types: MO12 and MO343A respectively

Rootstock: Richter110

Training method: 3-Wire vertical trellis

Soil type: Deep, highly weathered Oakleaf

about the harvest: The grapes were harvested on 28 February 2002.

Grape analysis: Balling 26.0; pH 3.43; TA 6.1 g/l

in the cellar : Yeast type: WE372

18 days on the skins in closed tank, at temperature of 20 - 25°C, mixed by pumping over. 20 Months in small barrels, malolactic fermentation in barrel, egg white fined before bottling. Size: 300 Litre (1 x 228 litre) 9% new oak, balance 3rd fill, 100% French oak

