

Lushof Merlot 2003

Deep garnet colour with bright crimson hues hints at the rich aromas and flavours that follow. Mulberry fruits and stewed plums burst forth with a whiff of cigar box and mocha, neatly meshed with toasty characters from fine, well-seasoned French oak barriques. A restricted crop gave small, intensely flavoured berries, providing a concentration and mouthfeel which is both upfront and velvety. A fine coating of sweet and supple fruit tannin adds the final, defining link to this approachable, all occasions red.

variety : Merlot | 100% Merlot

winery : Lushof Wine Estate

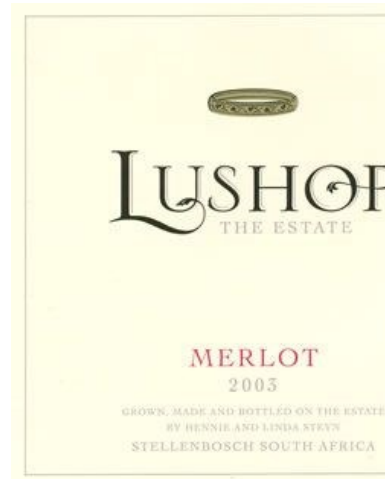
winemaker : Daniel Hudson

wine of origin : Coastal

analysis : alc : 13.94 % vol rs : 2.1 g/l pH : 3.7 ta : 6.8 g/l va : 0.44 g/l so2 : 44 mg/l fso2 : 16 mg/l

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

pack : Bottle



ageing : Up to 2 years.

in the vineyard : Location: North West Slopes of the Helderberg

Altitude: 360 m

Distance from the sea: 10 km

Soil type: Hutton (decomposed granite)

Rootstock: Richter 99

Age of vines: 5 years

Trellising: Vertically shoot positioned/Double cordons

Pruning: 2 node spurs

about the harvest: The grapes were harvested on the 3rd of March 2003 at 18 tons and 24.5° Balling.

in the cellar : Closed tank fermentation below 24.5°C with regular aerative pump-overs. We used Lalvin L1033 yeast at a dosage of 25g/hl. Malolactic fermentation in oak barrels for 14 months (30% new wood) followed.

The wine was bottled on the 3rd of September 2004

Production: 744 x 6 cases