

Longridge Merlot 2003

John Platter 2006 - 4.5 Stars

International Wine & Spirit Competition (IWSC) 2005 - Best in Class

International Wine Challenge 2005 - Seal of Approval

Veritas 2005 - Bronze

The wine is dark, ripe black cherry in colour with classic mulberry aromas intermingling with dried fruit and oak spice. These flavours are also prominent on the creamy, rich palate where a hint of cigar box adds to the complexity. A stylish wine with a lingering finish.

Chicken, lamb and game dishes are recommended.

variety : Merlot | 85% Merlot, 15% Cabernet Sauvignon, Malbec

winery : Longridge Wine Estate

winemaker : Kobie Viljoen

wine of origin : Coastal Region

analysis : alc : 14.11 % vol rs : 2.71 g/l pH : 3.35 ta : 6.13 g/l

type : Red **body :** Full **wooded**

pack : Bottle

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ageing : Enjoy now, or within 8 to 11 years from harvest.

in the vineyard : Climate: Average Temperature: Summer - 27Â°C/13Â°C Winter - 18Â°C/9Â°C

Annual Rainfall: 870 mm

Proximity to Ocean: 15 km

Soil: Clovelly, Glen Rosa and Hutton

Viticulture: Trellised, 8-year-old vines planted on southeast-facing slopes yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 7 tons per hectare.

about the harvest: Grapes from selected vineyard blocks were hand-harvested at optimum ripeness, gently crushed and cooled down to 12Â°C.

in the cellar : Cold soaking preceded temperature-controlled fermentation in stainless steel tanks and the fermentation was completed in oak barrels. Maturation in French oak barrels broadened the flavours and added complexity and finesse. The wines from specially selected barrels were then blended to create this ultra premium wine. (85% Merlot; 15% Cabernet Sauvignon and Malbec.)

