

## Bains Way Merlot 2004

**Veritas 2005 - Bronze**

Matured in small oak barrels. Ripe blackberry and plum bouquet with hints of soft, juicy berries on the palate and a long, lively finish.

**variety :** Merlot | 100% Merlot

**winery :** Wellington Wines

**winemaker :** Bennie Wannenburg

**wine of origin :** Wellington

**analysis :** alc : 15.5 % vol   rs : 2.6 g/l   pH : 3.4   ta : 5.8 g/l

**type :** Red   **style :** Dry   **body :** Medium   **wooded**

**pack :** Bottle

Named after the famous master road builder Andrew Bain who created the gateway to the north through Bainskloof Mountains.

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**in the vineyard :** Grapes were harvested from 8-year-old vine, which yielded 8½ tons per hectare.

**about the harvest:** The grapes were picked at optimum maturity at 25° Balling.

**in the cellar :** Fermented dry on the skins at 28°C. Thereafter the free run portion was placed in second & third full 225 litre oak barrels.

Malolactic fermentation was completed in the tank. After malolactic fermentation the wine was racked and SO2 adjustmenst were made and put into the barrels for 9 months. 20% American and 80% French oak has been used.

