

Meerlust Merlot 2001

Basel Wine Fair September 2006, Switzerland - Certificat d'honneur with 86 points

Very intense, almost purple black in colour, very lively & bright. Typically Merlot on the nose with juicy plum & mulberry fruit, followed by a pronounced spicyness, cloves & liquorice bouquet. The wine is also starting to show secondary characteristics of red earth, chocolate & ink on the nose, as well as a smoked meat complexity. The Merlot is full bodied with mouth-filling juicy fruit opulence, creamy richness and very soft, textured tannins. There is a core of richness & structure which will open up as the wine matures.

Red meats, game and strong cheeses. Ideally served at 18°C - 19°C.

variety : Merlot | 100% Merlot

winery : Meerlust Estate

winemaker : Giorgio Dalla Cia

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.0 g/l pH : 3.6 ta : 6.0 g/l

type : Red wooded

pack : Bottle closure : Cork

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ageing : Up to 12 years, provided wine is stored in ideal cellar conditions.

in the vineyard : Soil type: Decomposed granite mixed with clay.



Meerlust Estate

Stellenbosch

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www.meerlust.co.za



MEERLUST