

## Slowine Merlot 2004

This is a multi-faceted wine with hints of chocolate, violets and ripe raspberry. The palate is packed with soft, juicy dark and red berry fruit and tannins provide a long, lingering finish.

Slow roasted lamb cutlets, confit duck, barbequed springbok loin and biltong spiced ostrich.

**variety :** Merlot | 100% Merlot

**winery :**

**winemaker :** Andries Burger

**wine of origin :** Elgin

**analysis :** alc : 14.5 % vol   rs : 4.6 g/l   pH : 3.42   ta : 6.0 g/l

**type :** Red   **wooded**

**pack :** Bottle   **closure :** Cork

**about the harvest:** Grapes were harvested from 5 year old vineyards at optimum ripeness.

**in the cellar :** Two to three times a day, prior to fermentation, the skins were plunged.

Once fermentation commenced the must was gently pumped over once or twice a day to keep the fermentation cake moist. After alcoholic fermentation the wine was racked to 3rd and 4th fill barrels for malo-lactic fermentation in barrel.

The wine was racked every 4 to 5 months, and then fined with egg white to ensure there is no harsh tannin. After maturing in barrel for 12 to 15 months the wine was given a coarse filtration and then bottled.

