

Morgenhof Estate Merlot 2004

International Wine & Spirit Competition 2006 - Bronze

The wine is crimson red in colour. This is a fruit driven wine showing flavours of plum, red cherries, cranberries and raspberries. The palate is dominated by these fruit flavours with no harsh tannins noticeable. The wine has spent 18 months in 20% new and 80% second fill French oak barrels.

This wine will go well with most red meats prepared in various ways. Other suggestions include rich fish, chicken casseroles, pasta dishes and cheeses.

variety : Merlot | 100% Merlot

winery : Morgenhof Wine Estate

winemaker : Rianie Strydom

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 2.5 g/l pH : 3.64 ta : 5.6 g/l va : 0.54 g/l

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

pack : Bottle **closure :** Cork

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ageing : This wine will benefit by further bottle maturation, in good cellar facilities, for 5 - 7 years and should reach its full potential by 2009.

in the vineyard : Production area: Simonsberg-Stellenbosch. Produced, made and bottled on Morgenhof Wine Estate. This farm is 4km from Stellenbosch and 25km from Paarl on the R44 road.

The wine was produced from two different blocks, each being 14 years old. These blocks are mainly on West facing slopes, but a small part is on East- and South facing slopes.

in the cellar : The wine has spent 18 months in 20% new and 80% second fill French oak barrels.

