

Bovlei Merlot 2005

Aromas of cherry, plum and chocolate are found on the nose with grassy, minty flavours on the midpalate. Soft tannins lead to a smooth, long finish. Full bodied wine, wooded. Premium selection.

Serve at room temperature with leg of lamb, quail, duck, oxtongue, cold meats and braaivleis™.

variety : Merlot | 100% Merlot

winery : Bovlei Cellar (Wellington Wines)

winemaker : Frank Meaker

wine of origin :

analysis : alc : 13.0 % vol rs : 2.2 g/l pH : 3.59 ta : 5.7 g/l

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

pack : Bottle **closure :** Cork

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Bovlei Centenary Range

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ageing : The wine is ready to drink now, but with ageing for 2-3 years it will develop further in the bottle.

in the vineyard : The 7 tons per hectare bush vine grapes were selected from vineyards high up on the slopes of the Hawekwa Mountains. Overhead irrigation was given only twice.

about the harvest: The grapes were handpicked at 24.8 degrees balling.

in the cellar : After crushing and destemming fermented in open tanks and pump over every 4 hours at 24-26 degrees Celsius. The grapes were pressed as 2 degrees balling and left to finish fermenting in stainless steel tanks. It was racked after malolactic fermentation and proteïn stabilized with Wyoming bentonite. Just before bottling it was naturally cold stabilized.

