

Bovlei Merlot Reserve 2004

This Reserve Merlot typifies this terroir of its origin. Rich in layers of ripe cherry fruit, cigar box and strong wood nuances to form a balanced mouthfeel soft in texture and after finish.

This is a fruit driven well balanced mouthfeel wine that can compliment an array of red meat dishes. As it has a lot of texture, it can compliment fine grained meat.

variety : Merlot | 100% Merlot

winery :

winemaker : Frank Meaker / Hendrik de Villiers

wine of origin :

analysis : alc : 13.5 % vol rs : 2.2 g/l pH : 3.45 ta : 5.60 g/l

type : Red **wooded**

ageing : As the wine is strongly fruitdriven with oak roundness it is still not fully intergrated, with time 2 - 3 years fo bottle maturation should optimize this wines potential.

in the vineyard : A long, cool growing season with low yields during the harvesting season ensured fruit with excellent cultivar character rendering a full wine with soft tannins and tipical Merlot flavours.

The Merlot grapes came from the lower slopes of the Haweka Mountains yielded 8 - 9 tons per hectares and was produced from three wire Perold Trellising with drip irragation on shallow Oakleaf soiles. Only the best grapes from that vineyard were selected.

about the harvest: The grapes were handpicked early in morning at 24.7° balling when physiological ripeness were reached.

in the cellar : The grapes were crushed, destemmed and fermented on the skins for 11 days at 26°balling. After malolatic fermentation the wine was aged in new French Oak barrels for 14 months after which it were bottled on Bovlei premises by a Mobile Bottling company.