

## Bovlei Merlot Reserve 2003

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 :** Bovlei Cellar (Wellington Wines)

**winemaker :** Frank Meaker / Hendrik de Villiers

**wine of origin :** Wellington

**analysis :** alc : 14.39 % vol    rs : 2.3 g/l    pH : 3.57    ta : 6.0 g/l

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

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

Veritas 2005 - Gold

**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 typical 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 irrigation on shallow Oakleaf soiles. Only the best grapes from that vineyard were selected.

**in the cellar :** The grapes were handpicked early in morning at 24.7° Balling when physiological ripeness were reached. 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.

