

Tulbagh Winery Merlot 2005

Colour: Deep ruby with a bright crimson rim.

Nose: Rich beefy, fruity pie with lots of crushed blackberry intensity and some herbal top notes.

Palate: Mild to fullish in body, smooth supple ripe fruit, rounded in the right places.

Serve with oxtail stew, lamb knuckle potjie, pan-fried fillet, meaty lasagne and boerewors.

variety : Merlot | 100% Merlot

winery : Tulbagh Winery

winemaker : Carl Allen & Elsabé le Roux

wine of origin : Tulbagh

analysis : alc : 14.38 % vol rs : 2.8 g/l pH : 3.44 ta : 5.9 g/l

type : Red **wooded**

pack : Bottle **closure** : Cork

in the vineyard : The grapes are from selected vineyards on different soil types throughout the valley.

about the harvest: Harvested by both machine and hand during February at 24.6°C.

in the cellar : Grapes are fermented on the skins under controlled temperatures. Yeast strains are selected to enhance the natural flavours of the grapes. Pumpover took place every 4 hours. Wood chips were added after malolactic fermentation for more complexity.

