

Hazendal Merlot 2004

Youthful colour. Cedar wood and cigar boxes on the nose and delicious berry fruit on the palate which is well balanced by gentle oak flavours.

Serve with roasted meat and full flavoured cheeses.

variety : Merlot | 100% Merlot

winery : Hazendal

winemaker : Ronel Wiid

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 3.0 g/l pH : 3.6 ta : 5.7 g/l

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

pack : Bottle **closure :** Cork

ageing : Ready to be enjoyed now, but ripe tannin structure will soften in the next one to two years.

in the vineyard : Vines planted in clay and gravel soil on north-easterly slopes, caressed by the cool breeze of the Atlantic Coast. No irrigation. Pruning takes place during winter months of June and July. Maintain very modern techniques and have a rigorous environmental friendly system called PWC to which we must comply, therefore we are not allowed to use chemicals that don't comply to EU regulations as far as safety period before picking, types of chemicals, dosages and time of year application.

about the harvest: Grapes are handpicked at optimum ripeness in middle March during cool harvest conditions.
Yield: 8 tons per hectare

in the cellar : Temperature controlled fermentation in stainless steel tanks with extended maceration. Malolactic fermentation takes place directly after alcoholic fermentation. Light filtration. No fining or cold stabilisation. Twelve months in small French oak barrels.

Bottling date: 11 November 2004

Hazendal

Stellenbosch

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www.hazendal.co.za
