

Meerlust Merlot 2004

Intense, deep plum-black colour with cerise rim. The nose is vivacious with ripe plum, mulberry and creamy fruit with hints of fennel, ink and spices. The palate is rich and opulent densely packed with ripe Merlot fruit and supported by silky soft, sleek tannins. The wine has excellent length with a lingering aftertaste.

Red meats, game and strong cheeses. Ideally served at 18°C - 19°C.

variety : Merlot | 88% Merlot, 12% Cabernet Franc

winery : Meerlust Estate

winemaker : Chris Williams

wine of origin : Stellenbosch

analysis : alc : 14.38 % vol rs : 1.7 g/l pH : 3.66 ta : 5.44 g/l

type : Red **wooded**

pack : Bottle **closure** : Cork

ageing : Up to 12 years, provided wine is stored in ideal cellar conditions.

in the vineyard : Harvested from 24 year old Merlot plantings situated on clay-rich Oakleaf, Vilafontes and Klapmuts soil. 40% vendage vert (green harvesting cluster removal) at 60% veraison to ensure concentration and even-ripening.

about the harvest: Hand picked.



Meerlust Estate

Stellenbosch

021 843 3587

www.meerlust.co.za



MEERLUST