

## Nederburg Merlot 2006

Colour: Light ruby.

Bouquet: A ripe berry character with dark chocolate aromas.

Palate: A medium-bodied, fruity wine with a soft and elegant palate, laced with ripe fruit and spicy vanilla.

Serve with oxtail, casseroles, red meat dishes, game, pizza and pasta.

**variety** : Merlot | 100% Merlot

**winery** : Nederburg Wines

**winemaker** : Elunda Basson

**wine of origin** : Coastal

**analysis** : alc : 14.99 % vol   rs : 2.74 g/l   pH : 3.51   ta : 3.45 g/l

**type** : Red   **style** : Dry   **body** : Medium   **taste** : Fruity   **wooded**

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

**ageing** : Although accessible when young, this Merlot has a good maturation potential of seven to ten years.

**in the vineyard** : The grapes were sourced from bush and trellised vineyards in Paarl, Darling and Stellenbosch. Planted between 1990 and 1998, the vineyards grow in soils of decomposed granite, and are situated on south-westerly slopes at 50 m to 150 m above sea level. Grafted onto nematode-resistant rootstock Richter 99 and 110, the vines receive supplementary irrigation by means of an overhead sprinkler system.

**about the harvest**: The grapes were harvested by hand and machine between 23Â° and 25Â° Balling during February and March.

**in the cellar** : After harvesting the grapes were fermented on the skins between 25Â° and 28Â°C for 10 to 14 days in stainless steel tanks. Upon completion of malolactic fermentation the wine was matured in a combination of second and third-fill barrels for a period of 8 to 12 months.



### Nederburg Wines

Paarl

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