

Mooiplaas Merlot 2003

Good colour, nose and interesting mix between roasted oak and cherry/cassis fruit, also mintiness, quite a finish for Merlot, a bit closed at this stage, opens up after a couple of hours, should develop well with some bottle age.

variety : Merlot | 90% Merlot, 10% Cabernet Sauvignon

winery : Mooiplaas Estate

winemaker : Louis Roos

wine of origin : Stellenbosch

analysis : **alc** : 13.85 % vol **rs** : 3.0 g/l **pH** : 3.68 **ta** : 6.0 g/l

type : Red **wooded**

pack : Bottle **closure** : Cork

ageing : 8 and 9 years respectively

in the vineyard : Grapes from 4 blocks were used, the majority (about 70%) from 2 adjacent blocks: Dassievak and Draairy, 250 m above sea level on a western facing slope

about the harvest: 50 hl- and 8.9 tonnes/ha
Date harvested: 3 to 7 March

in the cellar : **FERMENTATION METHOD** 7 days on the skins in closed tank, at temperature of 20 - 25°C, mixed by pumping over.

MATURATION METHOD 22 Months in small barrels, egg white fined before bottling, 10% Cab Sauv 04 blended to add fruit

DETAILS OF BARREL MATURATION Size: 300 Litre 20% new oak, balance 2nd fill, 100% French oak.

