

## Mooiplaas Merlot 2006

Good colour, nose and interesting mix between roasted oak and cherry/cassis fruit, well structured, quite a finish for Merlot, shows well developed complexity from long barrel maturation, should develop well with some bottle age.

**variety :** Merlot | 91% Merlot, 9% Cabernet Sauvignon

**winery :** Mooiplaas Estate

**winemaker :** Louis Roos

**wine of origin :** Stellenbosch

**analysis :** alc : 14.38 % vol   rs : 1.6 g/l   pH : 3.77   ta : 5.3 g/l   so2 : 77 mg/l   fso2 : 32 mg/l

**type :** Red   **style :** Dry   **wooded**

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

**in the vineyard :** Vineyard: Grapes from 2 adjacent blocks: Dassievak and Draairy, 250 m above sea level on a western facing slope.

Age of vines: 7 and 8 years respectively.

Clone Types: MO12 and MO343A respectively.

Rootstocks: Richter 110

Training method: 3-Wire vertical trellis

**about the harvest:** Harvest date: 13 March 2006

Average yield: 4.2 ton/ha and 13.6 ton/ha respectively.

Grape analysis: 26.2° Balling; pH 3.45; TA: 5.4 g/litre

**in the cellar :** Fermentation method: 9 days on the skins in closed stainless steel tank, at temperature of 20° - 25° C, mixed by pumping over.

Yeast type: NT50

Maturation: 17 Months in small barrels, egg white fining after emptying barrels.

Details of barrels: 300 litre barrels; 83% 2nd fill, 17% 3rd fill; 100% French oak

Bottling: 4 September 2008 on the estate.

