

Marklew Merlot 2005

Graceful feel and comfortable firm tannins with sweet red fruit intensity and chocolaty tones.

Chicken, quail, duck, pork, pasta and red meats.

variety : Merlot | 100% Merlot

winery : Marklew Wines

winemaker : Duan Brits

wine of origin : Simonsberg, Stellenbosch

analysis : alc : 13.49 % vol rs : 2.30 g/l pH : 3.69 ta : 6.50 g/l

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

pack : Bottle **closure :** Cork

ageing : Merlot 2005 is elegant and drinking well now but will improve with bottle age.

in the vineyard : Merlot 2005 was vinified from 19, 15, and 6 year old dry land vineyards to give tannin complexity, structure and fruit intensity.

in the cellar : Merlot 2005 was hand picked at optimum ripeness. The wine style is between new and old world. During a long maceration and fermentation period, the grapes get pumped and plunged numerous times (every 4 hours, even through the night) to enhance colour, fruit, depth and complexity. After fermentation grapes are lightly pressed in a traditional basket press.

Oaking : 12 months in 20% new, 60% 2nd, 20% 3rd fill barrels. Malolactic fermentation was completed in barrels made up of 95% French, 5% American oak.

