

Sterhuis Merlot 2006

The wine is classic in style, serious yet very accessible flavours with plums, mulberries chocolate and coffee on the nose. The palate is rich in ripe black fruits with integrated oak flavours and a velvety soft tannin finish.

variety : Merlot | 100% Merlot

winery : Sterhuis

winemaker : Johan Kruger

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2 g/l pH : 3.62 ta : 5.7 g/l

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

pack : Bottle **closure** : Cork

in the vineyard : The vineyard was vested on a western slope at an average altitude of 320 metres above sea level. Planted with French and Italian clones the berries are very small and the flavours and colour are focused. The Malmesbury shale and granite derived soils are reflected in the wines earthy minerality.

in the cellar : The grapes were hand picked, destemmed and only 50% of the berries were crushed to stimulate fermentation inside the berries which in turn results in much fruitier wines. Fermentation took place at 24°C to 26°C for a period of 18 days. After fermentation the wine spent three weeks on the skins to soften the tannins. Thereafter the grapes were pressed to undergo malolactic fermentation in barrels. The wine spent 16 months in 30% new French oak barrels and was racked three times before bottling.

