

## Windmeul Merlot 2007

The wine has a deep cherry hue with a crimson ring. Elegant, coffee and chocolate flavours are enhanced by maturation in French oak. Well-rounded soft tannins with good fruit on the palate and a beautifully balanced clean finish.

The ideal companion for meat dishes, pastas and spicy food.

**variety :** Merlot | 100% Merlot

**winery :** Windmeul Cellar

**winemaker :** Francois van Niekerk

**wine of origin :** Paarl

**analysis :** alc : 14.1 % vol    rs : 2.4 g/l    pH : 3.31    ta : 6.5 g/l

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

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

**in the vineyard :** The vines are planted in well-drained shale soils on south-facing slopes. This enables the vineyards to enjoy the cooling effect of afternoon breezes coming from the Atlantic Ocean, some 40 kilometres distant. Planted 8 year ago, the vines have an average yield of 7 tons/ha.

A long, late vintage with below average rainfall and particularly hot spells in late January and mid-February.

**about the harvest:** Cooler conditions during harvest gave our Merlot elegance and soft tannins.

