

Lourensford Merlot 2008

Dark centered red wine. Mulberry and ripe cherry fruit with chocolate undertones. Well supported by oak and a soft lingering finish

variety : Merlot | 100% Merlot

winery : Lourensford Wine Estate

winemaker : Chris Joubert

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 3.85 g/l pH : 3.57 ta : 5.9 g/l

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

pack : Bottle **closure :** Screwcap

in the vineyard : Altitude: 200 - 400m above sea level

Age of vines: 7 years

Origin: From Lourensford

Soil: Decomposed granite, Oakleaf and Tukulu formations

about the harvest: Harvested during the day, early March 2008

in the cellar : Gentle crushing of grapes after bunch and berry sorting took place. Cold maceration in tank for 24 hrs followed by yeast inoculation. Three rack-and-return transfers were executed daily during fermentation. The entire process was carried out with the aid of overhead gantry cranes and satellite tanks to enable minimum handling and the use of gravity. The wine was matured in varying ages of 300 litre French oak barrels for a period of 18 months. During this period the wine was racked quarterly and fined with egg whites.

