

La Bri Merlot 2007

New vintage release March 2010

The wine displays an intense brick red colour. The nose shows ripe red berry compote, plums, raspberries and fresh prunes, layered with dried herbs. Supple berry fruit, great structure, firm but harmonious tannins. Decanting when young will give more pleasure and aroma.

Flower on label: *Amaryllis belladonna* (March Lily)

variety : Merlot | 100% Merlot

winery : La Bri

winemaker : Jocelyn Wilson

wine of origin : Franschhoek

analysis : alc : 14.1 % vol rs : 2.4 g/l pH : 3.36 ta : 6.0 g/l va : 0.47 g/l

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

pack : Bottle **closure** : Cork

about the harvest: Grapes were hand-picked from the Estate at 24° B.
Yields were kept low: 6 tons/ha.

in the cellar : Malolactic fermentation took place in barrel and the wine was then aged for 24 months in French oak. The new wood component was 60%.

Each of our wines is linked to a specific flower - the characteristics of the wine are symbolized by that particular flower on the label.

Merlot: *Amaryllis belladonna* (March Lily)

An extremely beautiful and elegant, pink flower that occurs naturally around the Cape. The cultivar Merlot is also linked to being an elegant, refined and feminine wine. *Amaryllis* is Greek feminine and is named after a beautiful shepherdess. The specific epithet *belladonna* means beautiful lady. The common name *belladonna* originates from its historic use by women - drops prepared from the Belladonna plant were used to dilate women's pupils, an effect considered attractive.

