

Eden Crest Merlot 2008

Ripe red hues, elegant berry fruity nose with subtle hints of oak; succulent, soft palate.

Serve at 15 - 18°C. Perfect as an everyday house wine.

variety : Merlot | 100% Merlot

winery : Lourensford Wine Estate

winemaker : Chris Joubert

wine of origin : Stellenbosch

analysis : **alc** : 14.47 % vol **rs** : 5.5 g/l **pH** : 3.5 **ta** : 5.9 g/l

type : Red **style** : Dry **taste** : Fruity

pack : Bottle **closure** : Screwcap

ageing : 3 Years after vintage.

in the vineyard : Situation: Grapes from Lourensford Estate in Somerset West, Stellenbosch region

Altitude: 100 - 200m above sea level

Soil Type: Decomposed granite and clay

Age of Vines: 5 - 10 Years

Irrigation: Drip Irrigation

Climate: Cool Climate

about the harvest: Grapes were harvested by machine and by hand.

in the cellar : On arrival at the winery the bunches and berries were sorted to eliminate inferior quality grapes. Once crushed the grapes were transported by means of satellite tanks to the waiting fermenters. After 24 hours of cold maceration the wine was inoculated with a pure yeast. browning. Some skin contact was allowed in the press after which a light pressing followed. Alcoholic fermentation started immediately and the temperature was controlled between 25 and 28°C Upon completion of the Malo-lactic fermentation the wines were racked and sulphured.

