

Lanzerac Merlot 2008

The 2008 Merlot reflects a deep red colour with hints of terracotta. On the nose flavours of chocolate, dark berries, pencil shavings, slight cigar box and vanilla, plums and blackberry is prominent. On the palate the wine shows a well balanced tannin structure, rich body, with fruit - lingering aftertaste

Duck, venison, casseroles, mature cheeses

variety : Merlot | 100% Merlot

winery : Lanzerac

winemaker : Wynand Lategan

wine of origin :

analysis : alc : 14.5 % vol rs : 4.3 g/l pH : 3.64 ta : 5.9 g/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**

pack : Bottle **closure :** Cork

in the vineyard : Vineyard blocks: Three vineyard blocks, D6, D11 and D13

Area: 8.17 ha

Crop size: 41.3 ton

Tons per ha: 5.48 t/ha

Altitude: 165m - 320m

Age of vines: 14 (D6), 10 (D11) and 5 years

Rootstock: MGT 101/14 (D6, D13) and R110 (D11)

Clones: MO192B (D6), MO 36A (D11) and MO343 (D13)

Soil: Deep red rocky soil

Plant direction: N/S

Trellising: 5-wire Perold system. Sufficient to accommodate the vigour of the vines and to ensure good distribution of shoots, leaves and bunches

Density: 3500 vines per ha on average

Space between rows: 2.4m (D6) and 3m (D11)

Space between vines: 1m (D6) and 1.5m (D11)

Irrigation: Micro spitters and drip irrigation controlled by computer system through moisture meters and tensiometers. This enables stress management of the vines to produce optimum fruit quality. This is done in accordance with the water retention ability of the specific vineyard blocks.

Canopy management: Optimal balance between vigour and crop load is achieved by pruning through the correct number of bearer eyes (2). Summer manipulation in the form of suckering, shoot thinning and positioning complement the winter pruning.

about the harvest: All harvesting is done by hand. Extreme care is taken not to damage grapes and only healthy grapes are picked. Grapes are picked when fully ripe.



Lanzerac

Stellenbosch

021 887 1132

www.lanzerac.co.za