

Blaauwklippen Merlot 2006

A truly harmonious Merlot, scented with hints of thyme, mint and berries. The palate offers layers of mocha, rum-chocolate and fresh cherries nicely balance by good acidity and tannins. Matured in large oak barrels.

Creamy pasta dishes, leg of lamb, fillet steak. Serve at 17° C.

variety : Merlot | 100% Merlot

winery : Blaauwklippen Vineyards

winemaker : Rolf Zeitvogel

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.2 g/l pH : 3.06 ta : 6.3 g/l

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

pack : Bottle **closure :** Cork

ageing : Enjoy immediately or within 5 years.

in the vineyard : **Irrigation:** Drip

Slope: South / East

Density: 2.7 x 1.2

Soil: Clovelly

Trellising: Double Perold

in the cellar : Fermentation: Spontaneous fermentation for a period of 10 days.

Skin contact: 7 days after fermentation on skins.

Maturation: Matured in a combination of large and small oak vats.



Blaauwklippen Vineyards

Stellenbosch

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www.blaauwklippen.com