

Stellenrust JJ Handmade Wines Merlot 2007

The JJ Handmade wines range forms part of a special boutique range of wines under the Stellenrust estate label, with the focus on making wines in the age-old French methods with no machinery involved in production - hence the name 'handmade wine' - an exclusive trademark to Stellenrust.

This wine offers blackcurrant and ripe plum with some liquorice tones. The oak opens up to a creamy palate and enhances velvety tannins with a sweet and sour tang.

This Merlot offers nice sweet plum flavours which will go excellently with oven roasted venison, spiced with splashes of fresh rosemary leaves and chopped garlic.

variety : Merlot | 100% Merlot

winery : Stellenrust Wine Estate

winemaker : Tertius Boshof

wine of origin : Helderberg

analysis : alc : 14.5 % vol rs : 3.5 g/l pH : 3.40 ta : 6.3 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

in the vineyard : The vines used for this wine comes from a North-Eastern sloped block of vineyards on our Helderberg property - all trellised vines under irrigation aged 18years.

about the harvest: Grapes are picked between 24 to 25° Balling.

in the cellar : NO crushing of the grapes are allowed. It is inoculated with French yeast strains and allowed to ferment as whole berries with regular punch downs for 10 days on the skin. The wine is then drained from the skins through a gravity drip system to the bottom of the cellar where the barrel room is. Here it finishes malolactic fermentation and ages for about 18 months in 100% French oak.

