

Windmeul Merlot 2008

The wine has a deep cherry hue with a crimson ring. Elegant, coffee and chocolate flavours are enhanced by maturation in French oak. Well-rounded soft tannins with good fruit on the palate and a beautifully balanced clean finish.

The ideal companion for meat dishes, pastas and spicy food.

variety : Merlot | 100% Merlot

winery : Windmeul Cellar

winemaker : Francois van Niekerk

wine of origin : Paarl

analysis : alc : 14.1 % vol rs : 2.4 g/l pH : 3.31 ta : 6.5 g/l

type : Red **style :** Dry **body :** Medium **wooded**

pack : Bottle **closure :** Cork

in the vineyard : The vines are planted in well-drained shale soils on south-facing slopes. This enables the vineyards to enjoy the cooling effect of afternoon breezes coming from the Atlantic Ocean, some 40 kilometres distant. Planted 8 year ago, the vines have an average yield of 7 tons/ha.

A long, late vintage with below average rainfall and particularly hot spells in late January and mid-February.

about the harvest: Cooler conditions during harvest gave our Merlot elegance and soft tannins.

