

Mooiplaas Merlot 2007

Good colour, nose and interesting mix between roasted oak and cherry/cassis fruit, well structured, shows well developed complexity from long barrel maturation, should develop well with some bottle age.

variety : Merlot | 100% Merlot

winery : Mooiplaas Estate

winemaker : Louis Roos

wine of origin : Stellenbosch

analysis : **alc** : 14.48 % vol **rs** : 1.9 g/l **pH** : 3.74 **ta** : 5.9 g/l

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

pack : Bottle **closure** : Cork

in the vineyard : Vineyard: Grapes from 2 adjacent blocks: Dassievak and Draairy, 250 m above sea level on a western facing slope.

Age of vines: 8 and 11 years respectively.

Clone Types: MO12 and MO343A respectively.

Rootstocks: Richter 110

Training method: 3-Wire vertical trellis

about the harvest: Harvest date: 13 March 2006

Average yield: 6.2 ton/ha and 40 ton/ha respectively.

in the cellar : Fermentation method: Average of 10 days on the skins in closed tank, fermented at temperature of 20 - 25°C, mixed by pumping over.

Yeast type: NT50

Maturation: 23 Months in small barrels.

Details of barrels: Size: 300 Litre barrels 4% 1st fill, 52% 2nd fill, 33% 3rd fill, 100% French oak

Bottling: 19 January 2010 on the farm

