

Meerendal Merlot Reserve 2007

The wine has a deep dark red color and shows concentrated flavours of black fruit, dark chocolate, almonds and a touch of spice. Rich, silky tannins on the palate combine with the ripe fruit flavours ending in a juicy wine with great balance and elegance.

Enjoy with duck, lamb or venison. Can be a nice surprise with chocolate mousse (serve chilled).

variety : Merlot | 100% Merlot

winery : Meerendal

winemaker : Liza Goodwin

wine of origin :

analysis : alc : 14.9 % vol rs : 3.1 g/l pH : 3.52 ta : 5.4 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

Winner of a Veritas Gold Medal 2010.

ageing : It has the potential to mature for 6 - 8 years.

in the vineyard : CLIMATE: Mediterranean climate with warm, dry, summers with a unique pattern of cool winds. Winters are cold and wet with an annual rainfall on the estate of a mere 550mm. No irrigation, all dry land vineyards. SOIL: Oakleaf and Tukulú

about the harvest: Grapes were handpicked at 24,5 °Balling from a yield of 10 Ton/Ha from our top Merlot vineyard.

in the cellar : Fermentation took place in traditional open tanks, each taking 5 tons of grapes. Gentle punch downs were done 4 times daily. Matured for 12 months in French oak barrels (50% new, 50% second/third fill).

