

Meerlust Merlot 2007

Deep, youthful purple colour with a ruby rim. A typical Merlot nose with juicy plum and mulberry fruit, lifted spiciness and hints of dark chocolate and graphite. The palate offers generous, ripe, pure Merlot fruit with refreshing acidity, structured yet silky tannins and pronounced length and minerality.

Red meats, game and strong cheeses

variety : Merlot | 86% Merlot, 14% Cabernet Franc

winery : Meerlust Estate

winemaker : Chris Williams

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.9 g/l pH : 3.45

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

pack : Bottle **closure :** Cork

ageing : Up to 12 years, provided wine is stored in ideal cellar conditions

in the vineyard : Selected from 26 year old, Estate-grown Merlot plantings situated on clay-rich Oakleaf, Vilafontes and Klappmuts soil. 40% vendage vert (green harvesting cluster removal) at 60% veraison to ensure concentration and even-ripening.

in the cellar : Grapes hand-picked & selected before crushing. Fermentation in stainless steel tanks with partial un-innoculated fermentation. Daily remontage and delistage for gentle extraction. A portion of the wine was given extended maceration on the skins for five weeks before pressing. Malolactic fermentation proceeded in 300 litre French oak Hogsheads. Maturation in 60% new Nevers French oak, 40% second fill Nevers for 16 months before bottling. The Meerlust Merlot 2007 is a blend of 86% Merlot and 14% Cabernet Franc for structure.



Meerlust Estate

Stellenbosch

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