

## Stellenbosch Hills Merlot 2006

Enchanting whiffs of violet and cherry blossom are the first impression. The wine is beautifully balanced and the velvety smooth palate rewards with luscious ripe plum and melting chocolate flavours, followed by a hint of mint on the lingering finish.

The perfect partner for roast beef, roast lamb or a hearty beef stew.

**variety :** Merlot | 100% Merlot

**winery :** Stellenbosch Hills Wines

**winemaker :** \_

**wine of origin :** Stellenbosch

**analysis :** alc : 13.8 % vol   rs : 4.1 g/l   pH : 3.35   ta : 5.6 g/l   va : 0.38 g/l   so2 : 103 mg/l   fso2 : 46 mg/l

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

**pack :** Bottle   **closure :** Cork

**ageing :** Enjoy the wine now or within the next four to five years from harvest.

**about the harvest:** The grapes were hand harvested at 24° balling - the optimal time of aromatic concentration.

Yield: 8.2 ton/H

**in the cellar :** Cold maceration takes place over 3 days at 15°C followed by fermentation in stainless steel tanks at 26° to 28° balling until dry. Only free run juice is used to make this wine. Wine was matured in 20% new French oak and the remainder in 2nd fill French oak barrels.

