

Longridge Merlot 1998

An elegant Merlot with intense mulberry and luscious cherry flavors, supported by supple tannins and perfectly balanced oak. Classically styled with lots of velvety plushness, ripe plum, chocolatey fragrance, with soft cedary oak complement. Integrated tannins, raspberries and discreet vanilla undertones all intermingle in an opulent and enduring presence.

variety : Merlot | Merlot

winery : Longridge Wine Estate

winemaker : Ben Radford

wine of origin : Stellenbosch

analysis : alc : 13.7 % vol rs : 2.71 g/l pH : 3.32 ta : 6.21 g/l

pack : Bottle

Veritas 2000 Silver award

ageing : Ideally 8 to 10 years from date of harvest, but can be drunk earlier.

about the harvest: A hot, dry season marked by localized frost during October and heat waves during January, resulting in an early, short harvest. Yields were down and the grapes were small but healthy. The wines tend to be fat and alcoholic: big reds booming with flavor. Excellent maturation potential. Undoubtedly a red-wine year.

in the cellar : Bunches were fully destemmed, then underwent maceration prior to fermentation in stainless steel tanks. The wine was left on skins for 20 days to integrate tannins and increase extraction. Maturation occurred over 14 months in primarily French oak, with some American oak. Light fining with egg white carried out prior to bottling. Neither filtration nor stabilization was undertaken to preserve the wines complexity.

