

Longridge Merlot 2008

variety : Merlot | 100% Merlot
winery : Longridge Wine Estate
winemaker : Clinton le Sueur & Hendrien de Munck
wine of origin : Stellenbosch
analysis : alc : 14.0 % vol rs : 2.8 g/l pH : 3.66 ta : 5.7 g/l
type : Red wooded
pack : Bottle **size :** 0 **closure :** Cork

in the vineyard : Rooted in deep fine granite Hutton and Tukululu soils on the slopes of the Helderberg, these vineyards enjoy the refreshingly cool breezes from the Atlantic Ocean during the hot summer months, resulting in even ripening of the berries.

about the harvest: All vines are trellised with the shoots in the vertical position and received an irrigation early December and again at the end of January. Leaves were plucked in November, in the bunch zone, on the morning sun side of the rows. Shoot length was around 1.2 meters with adequate leave area to guarantee ripeness. All grapes were hand-picked.

in the cellar : The meticulous sorting: in the vineyards, before and after de-stemming eliminated any hints of green tannins. The grapes were then cold soaked for 28 hours. Part of the batches went through natural fermentation, with the others being inoculated. Fermentation was complete in 8 days and then the wine was left on the skins for a further week; before being pressed. The wine spent 15 months in a combination of new (57%) and older French oak barrels.

