

Meerendal Merlot 2007

The wine has a deep crimson color and shows rich concentrated flavours of dark chocolate, cherries and almonds. Beautiful silky and soft tannins combine with the rich ripe fruit flavours ending in a wine with great balance and elegance.

Enjoy with all red meats, venison and springbok carpaccio.

variety : Merlot | 100% Merlot

winery : Meerendal

winemaker : Liza Goodwin

wine of origin : Durbanville

analysis : alc : 14.97 % vol rs : 2.4 g/l pH : 3.63 ta : 5.9 g/l

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

pack : Bottle **closure :** Cork

ageing : It has the potential to mature for 5 - 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 Tukulu

about the harvest: Grapes were handpicked at 24 °Balling from a yield of 12 Ton/Ha from our two Merlot vineyards.

in the cellar : Fermented in traditional open tanks, each taking 5 tons of grapes. Punch down 4 times daily. Matured for 12 months in French oak barrels (20% new, 80% second/third fill)

