

Ruitersvlei Merlot Reserve 1998

Blackberry hue, virtually opaque in colour. Soft, silky, inviting nose, almost Jamey. Cherry vanilla violets, hints of coffee. Solid and balanced fruit on the palate. Oakiness with layers of blackberries, plums and herbs. Soft acids, silky tannins. Accessible drinkability. This wine accompanies a well prepared meat dish.

variety : Merlot | Merlot

winery : Ruitersvlei

winemaker : Frank Meaker

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 3.10 g/l pH : 3.47 ta : 6.0 g/l

pack : Bottle

in the cellar : 25.4Â°B with 60 hours fermentation temperatures between 26Â°C - 28Â°C with wood chips. 15 months in the French barrels. A light egg fining was done prior to bottling.

