

## Fairview Merlot 1999

During the production of Merlot, full emphasis is placed on the extraction of the aromatic and opulent potential of the varietal. The grapes are grown on various soils from decomposed granite to sand on a clay base. Yields are kept down to about 7.5 tons/ha

Merlot is grown on the Koplant vineyard at Fairview. The soils are all of shale origin and of fairly low growth potential. Merlot is usually very fertile and tends to overcrop, but by planting it in these fairly heavy soils with their high clay content the growth and cropping are restricted.

Merlot was harvested ripe at about 24 degrees balling and destalked but not crushed before being inoculated with Bordeaux Red yeast. Malolactic fermentation was completed in stainless steel tanks. The wine was then transferred to French oak barrels where it spent a total of 14 months.

**variety :** Merlot | Merlot

**winery :** Fairview Wines

**winemaker :** Anthony de Jager

**wine of origin :** Coastal

**analysis :** alc : 14.0 % vol   rs : 2.7 g/l   pH : 3.13   ta : 6.4 g/l

**type :** Red

**pack :** Bottle

**ageing :** The wine is drinking well now, but will reach optimum maturity between 2000 and 2005.

**in the cellar :** This Merlot is dark ruby in colour with opulent plum and mulberry flavours on the nose together with mineral like qualities and well integrated wood. The palate is of luscious berry flavours with a classic structure and grip.

