

## Boschkloof Merlot 2006

Deep ruby red colour. A very attractive complex nose with aromas of coffee, cigar-box, chocolate and wild berry. Palate full of ripe plum and sweet berry fruit, fine soft tannins. Good structure and balance, and long finish.

**variety** : Merlot | 100% Merlot

**winery** : Boschkloof Wines

**winemaker** : Jacques Borman

**wine of origin** : Stellenbosch

**analysis** : alc : 14,56 % vol    rs : 2.2 g/l    pH : 3.57    ta : 5.3 g/l

**type** : Red      **wooded**

**pack** : Bottle    **closure** : Cork

**ageing** : The wine is accessible upon release but will benefit from 3 – 5 years ageing.

**about the harvest**: Grapes harvested by hand, at full ripeness with sugar of 25 B.

**in the cellar** : Cold soaked for 2 days . Temperature controlled fermentation at 24 C. Left on skins for 12 days after alcoholic fermentation. Matured in 225L French oak barrels for 19 months, 30% new. Minimum filtration. Certified and bottled at Boschkloof.

