

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.

