

Morgenhof Estate Merlot 2007

A rich dark ruby coloured wine invites you to a nose full of intense black cherries, mulberries and mixed spice. These lovely flavours follow through on a supple soft palate.

Ideal with oxtail, lamb, beef, chicken, casseroles and venison.

variety : Merlot | 100% Merlot

winery : Morgenhof Wine Estate

winemaker : Jacques Cilliers

wine of origin : Simonsberg

analysis : alc : 14.02 % vol rs : 3.3 g/l pH : 3.54 ta : 6.3 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

International Wine Challenge 2011 - Silver Medal

Decanter World Wine Awards - Silver Medal

in the vineyard :

Terroir: The Merlot vineyard is planted on N-NW; SW-W and N, S facing slopes from 160m - 200m above sea level. These blocks are planted on the following soil types: Swartland, Tukulu, Vilafonte and Glenrosa. These soils vary from medium to heavy textured, with a clay content that varies from 15% - 20%.

Vineyard Age: Merlot 8 - 19 years

Density/Block: 3000 - 3500 vines per hectare.

Rootstock: Richter 99; Richter 110.

Soil Preparation: Mechanical preparation and adjusting of the pH with lime.

Date of Ripening: 12/02/2007 - 15/03/2007

about the harvest: By hand in picking baskets which get tipped in bins for transport to the cellar.

in the cellar :

Cellar Procedures: Received grapes during the morning. Crushing and destemming and the mash are pumped to Marionette fermentation tanks. We did 3 days of cold maceration. Yeast was then added so that fermentation could start. Fermentation temperature was held between 18° - 30° C.

Pump-Overs: Aerated pump-over 4 times per day with moving one times the volume of the tank with every pump-over

Maceration: 15 - 25 days

Press: Bucher Pneumatic press. The first press-wine went with the free-run and the next press-wine was kept aside and treated separately

Malolactic: Malolactic fermentation done in Stainless Steel tanks

Maturation: 18 Months in French oak barrels - 20% new oak

