

Fantail Merlot 2007

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

variety : Merlot | 100% Merlot

winery : Morgenhof Wine Estate

winemaker : Jacques Cilliers

wine of origin : Simonsberg-Stellenbosch

analysis : alc : 13.91 % vol rs : 1.5 g/l pH : 3.74 ta : 5.7 g/l

type : Red **style :** Dry

pack : Bottle **closure :** Cork

in the vineyard : **Service Area:**Merlot 9.5 hectares

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 nl: Swartland, Tukulu, Vilafonte and Glenrosa. These soils varies from medium to heavy textured, with a clay content that varies from 15% - 20%

Vineyard Age: Merlot 8 years

Density/Block: 3000-3500 vines per hectare

Rootstock: Richter 99; Richter 110

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

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

Date of Ripening: Merlot 13/02/2005 - 012/03/2005

in the cellar : **Basic Cellar Procedure:** Received grapes during the morning.

Crushing and de-stemming 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 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 Fermentation: Malolactic fermentation done in Stainless Steel tanks

Maturation: 10 Months in French oak barrels

