

Meerlust Merlot 2008

Deep, youthful purple colour with a ruby rim. Intense dark fruit on the nose, mulberry and damson plum with hints of dark chocolate and spice. The full bodied palate offers generous, ripe, pure Merlot fruit with refreshing acidity, structured yet silky tannins and pronounced length and minerality. There is a core of juiciness, opulence and richness typical of the variety

Red meats, game and strong cheeses

variety : Merlot | 85% Merlot, 15% Cabernet Franc

winery : Meerlust Estate

winemaker : Chris Williams

wine of origin : Stellenbosch

analysis : alc : 15.0 % vol rs : 2.9 g/l pH : 3.47 ta : 6.2 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

Old Mutual Trophy Wine Show 2012 - Bronze

ageing : Up to 12 years, provided wine is stored in ideal cellar conditions

in the vineyard : Selected from 27 year old, Estate-grown Merlot plantings situated on clay-rich Oak leaf, Vilafontes and Klappmuts soil. 40% vendage vert (green harvesting cluster removal) at 60% veraison to ensure concentration and even-ripening.

about the harvest: Grapes hand-picked & selected before crushing.

in the cellar : Fermentation in stainless steel tanks with partial un-inoculated fermentation. Daily remontage and delistage for gentle extraction. A portion of the wine was given extended maceration on the skins for four weeks before pressing. Malolactic fermentation took place in 300 litre French oak Hogsheads. Maturation in 65% new Nevers French oak, 35% second fill Nevers for 17 months before bottling. The Meerlust Merlot 2008 is a blend of 85% Merlot and 15% Cabernet Franc for structure.



Meerlust Estate

Stellenbosch

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MEERLUST