

Lanzerac Merlot 1998

The 1998 Merlot has a deep and dark red colour. On the nose it shows the typical varietal flavours of blackberry, plum, chocolate and fresh cream. A slight hint of vanilla from the wood also shows on the nose. On the taste, the wine is well balanced with a good tannin structure, while the fruit flavours give a lingering aftertaste followed by a slight oakiness.

variety : Merlot | Merlot

winery : Lanzerac Wine Estate

winemaker : Wynand Hamman

wine of origin : Stellenbosch

analysis : alc : 12.0 % vol rs : 1.8 g/l pH : 3.5 ta : 5.8 g/l

Veritas 2001 - Bronze

ageing : It is ready to enjoy now, but will benefit from further bottle-maturation.

in the vineyard : Vineyard Blocks: Four different vineyard blocks, L4, L9, D6 and D11

Area: 7,43 ha in total

Crop Size: 61 tons

Tons per hectare: 8,2 t/ha

Altitude: 165m - 436m

Age of the Vines: 1(D11), 4(D6) and 6(L4, L9) years.

Rootstock: Richter 99 (L4, L9) Richter 110 (D11), 101/14 (D6)

Clones: MP 36 A (D11,L4), MO192B (D6,L9)

Soil: Deep stony sand (L9), deep gravelly rocksoil (L4,D11) and shaly decomposed granite (D6).

Plant Direction: E/W (D11), N/S (other).

Trellising: 2-wire Perold system. Sufficient to accommodate the vigour of the vines and to ensure good distribution of shoots, leaves and bunches.

Density: 3912 vines per ha on average.

Space between rows: 3m (D11), 2,4m (D6), 1,8m (L4,L9).

Space between vines: 1m (D6), 1,2m (L4,L9) and 1,5m (D11).

Irrigation:

Micro spitters controlled by computer system through moisture meters and tensiometers.

This enables stress management of the vines to produce optimum fruit quality. This is done in accordance with the water retention ability of the specific vineyard block.

Canopy Management

Optimal balance between vigour and crop load is achieved by pruning through the correct number of bearer eyes (2). Summer manipulation in the form of suckering, shoot thinning and positioning complement the winter pruning.

about the harvest: All harvesting is done by hand. Extreme care is taken not to damage grapes and only healthy grapes are picked. Grapes are picked when fully ripe.

HARVEST DATE

4,5,6/2/98 (D6); 9,10/2/98 (L4); 10/2/98 (L9)

in the cellar : The grapes were destemmed, crushed and pumped to a combi-tank where fermentation took place on the skins to extract flavour and colour. The juice was pumped over the skins three times per day for one hour at a time to cool the cap as well as extract colour and flavours. After fermentation was finished, the wine was left on the skins for a further 10 days. The wine was drained off the skins and the skins were put in a pneumatic press and pressed dry. The wine was kept in stainless steel tanks for one month where it underwent malolactic fermentation. After malolactic fermentation the wine was sulphured and left to settle before it was pumped to one third new, one third 2nd fill and one third 3rd



fill 300l French oak barrels where it underwent wood-maturation for 14 months prior to bottling in December 1999. The 1998 Merlot was blended with 8% Cabernet Franc from the 1998 vintage