

Stellenrust Merlot 2010

This wine offers blackcurrant and ripe plum with some liquorice tones. The oak opens up to a creamy palate and enhances velvety tannins with a sweet and sour tang.

This Merlot offers nice sweet plum flavours which will go excellently with oven roasted venison, spiced with splashes of fresh rosemary leaves and chopped garlic.

variety : Merlot | 100% Merlot

winery : Stellenrust Wine Estate

winemaker : Tertius Boshoff

wine of origin : Helderberg & Bottelary

analysis : alc : 14.0 % vol rs : 3.5 g/l pH : 3.4 ta : 6.3 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : Merlot is probably one of the most difficult grape varieties to grow worldwide. This is why we take extra care in the vineyards of making this wine on the vines rather than in the cellar. Harvesting time in accordance to climate and season is of ultra importance.

The vines used for this wine comes from a north-eastern sloped block of vineyards on our Bottelary property - all trellised vines under irrigation aged 18 years.

about the harvest: Grapes are picked between 24 to 25° Balling.

in the cellar : NO crushing of the grapes are allowed. It is inoculated with French yeast strains and allowed to ferment as whole berries with regular punch downs for 10 days on the skin. The wine is then drained from the skins through a gravity drip system to the bottom of the cellar where the barrel room is. Here it finishes malolactic fermentation and ages for about 18 months in 100% French oak.

