

Lourensford Estate Merlot 2010

A deep crimson red colour and an aroma of concentrated ripe cherries and plums with attractive tea leaf undertones. Firm fruit tannin is beautifully balanced by well integrated soft oak flavours .

Fairly versatile when it comes to food pairing options. Poultry, red meat, pork, pastas, salads - this Merlot can handle them all well. It tends to not go well with strong and blue veined cheeses that can overwhelm the fruit flavours of the wine. Serve this wine between 12° - 14° C for the best results

variety : Merlot | 100% Merlot

winery : Lourensford Wine Estate

winemaker : Chris Joubert

wine of origin : Stellenbosch

analysis : alc : 14 % vol rs : 2.9 g/l pH : 3.39 ta : 6.2 g/l va : 0.75 g/l so2 : 86 mg/l fso2 : 33 mg/l

type : Red **style :** Dry **body :** Full **wooded**

pack : Bottle **closure :** Screwcap

ageing : The wine is ready to enjoy now and will be at it's best up to 5 years from vintage date but can be enjoyed for up to 7 years if stored correctly.

in the vineyard : Altitude: 168 - 244m above sea level, and 8km from the cool sea breezes of False Bay

Age of vines: 9-11 years

Rootstock: 101-14 Mgt

Clones: MO9, MO347, MO343, MO181

Slopes: South-East and South-Western facing slopes

Row direction: North-South

Soil type: Decomposed granite, Oakleaf and Tukulu formations

about the harvest: The fruit was picked by hand, early in the days of 16 - 19th of March 2010.

in the cellar : It was a warmer vintage that secured healthy, ripe and matured fruit. Merlot is the first red grape to ripen on the Estate. Intense effort is put into our top Merlot blocks to create harmony and balance in the canopy to achieve optimum ripeness in the grapes.

18 months in 300L French oak barrels of which 22% were 1st fill.

