

Schoone Gevel Merlot 2010

This elegant single varietal Merlot is produced to be medium-bodied with a well pronounced fruit profile and good structure. Dominant aromas of mulberry, blueberry and plum with subtle undertones of vanilla and dark chocolate.

Enjoy with red meat such as roast leg of lamb, mushroom inspired creations and dark chocolate desserts.

variety : Merlot | 100% Merlot

winery : Schoone Gevel

winemaker : Eugene van Zyl

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 1.8 g/l pH : 3.52 ta : 6.1 g/l

type : Red **body :** Medium

pack : Bottle **closure :** Screwcap

ageing : Can be enjoyed 6 - 8 years from vintage.

in the vineyard : The grapes used to make this wine come from the Wellington region as well as Perdeberg in the Agter-Paarl area.

in the cellar : Standard fermentation with selective yeast accompanied by pump-overs and punchdowns. Extended skin maceration pressed and post-fermentation malolactic. Matured in 225-litre French oak barrels for 12 months, 40% new oak and 60% second fill.



Schoone Gevel

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