

## Windmeul Merlot 2010

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Eye: Plum-red colour

Nose: Well balanced red fruit, coffee and chocolate on the nose

Palate: Well balanced between the fruit and wood.

Light red meat dishes, spaghetti bolognese

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**variety** : Merlot | 100% Merlot

**winery** : Windmeul Cellar

**winemaker** : Francois van Niekerk

**wine of origin** : Paarl

**analysis** : alc : 14.56 % vol    rs : 1.5 g/l    pH : 3.63    ta : 6.3 g/l

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

**pack** : Bottle    **closure** : Cork

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**ageing** : Age for 5 - years after vintage maximum

**about the harvest**: Harvested mainly by hand. harvested in February and March.

**in the cellar** : Soft crushing, careful control of temperature during fermentation in ltanks.

Ageing: 12 months in second and third fill barrels

