

## Badsberg Merlot 2011

Colour: Bright to garnet red colour.

Nose: Robust red berry with mild chocolate nuances on the nose.

Palate: Red berry & fruity flavours with soft tannins.

**variety** : Merlot | 100% Merlot

**winery** : Badsberg Wine Cellar

**winemaker** : Willie Burger, Henri Swiegers, De Wet Hugo & Jaco Booysen

**wine of origin** : Breedekloof

**analysis** : alc : 13.83 % vol   rs : 5.05.5 g/l   pH : 3.24   ta : 6.2 g/l

**type** : Red

**pack** : Bottle   **closure** : Screwcap

2012 Veritas Wine Awards - Bronze Medal

**ageing** : Medium ageing potential (5 years).

**in the vineyard** : Climate: Mediterranean

Rainfall: 800mm - 1000mm per year

Soil: Well drained sandy soil

Trellis system: Extended Perold

Irrigation: Micro

**about the harvest**: The grapes were harvested first week of march at 24° - 26° Balling.

Yield: 10 tons/ha

**in the cellar** : Cold soaked for 48h prior to fermentation for effective colour extraction.

Fermentation period 7 days at 24° - 27° C.

Blended with a 30% matured french oak Merlot before bottling.

