

## Morgenhof Estate Merlot 2009

A rich dark ruby coloured wine lures you to a complex nose full of intense black cherry, mulberry and mixed spice. These enticing flavours follow through onto a supple, lingering palate.

This wine is perfect accompanied to lamb and roast chicken.

**variety :** Merlot | 100% Merlot

**winery :** Morgenhof Wine Estate

**winemaker :** Jacques Cilliers

**wine of origin :** Simonsberg-Stellenbosch

**analysis :** alc : 14.02 % vol    rs : 3.3 g/l    pH : 3.54    ta : 6.3 g/l

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

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

Veritas Wine Awards 2013 - Silver

Decanter World Wine Awards 2013 - Commended Medal

**in the vineyard :** Appellation: Simonsberg-Stellenbosch

Service Area: Merlot 9.5 hectares

**Terroir:** The Merlot vineyard is planted on N-NW; SW-W and N, S facing slopes from 160m-200m above sea-level. These blocks are planted on the following soil types n1: Swartland, Tukulu, Vilafonte and Glenrosa. These soils varies from medium to heavy textured, with a clay content that varies from 15 - 20%

**Blend:** Merlot100% **Vineyard Age:** Merlot 8 - 19 years

**Density Block:** 3000-3500 vines per hectare

**Rootstock:** Richter 99; Richter 110

**Soil Preparation:** Mechanical preparation and adjusting of the pH with lime.

**about the harvest:** Harvesting: By hand in picking baskets which get tipped in bins for transport to the cellar.

**Date of Ripening:** Merlot 13/02/2007 - 15/03/2007

**in the cellar :** Basic Cellar Procedure: Received grapes during the morning. Crushing and de-stemming and the mash are pumped to Marionette fermentation tanks. We did 3 days of cold maceration. Yeast was then added so that fermentation could start. Fermentation temperature was held between 18 - 30°C.

**Pump-Overs:** Aerated pump-over 4 times per day with moving one times the volume of the tank with every pump-over

**Maceration:** 15 - 25 days

**Press:** Bucher Pneumatic press. The first press-wine went with the free-run and the next press-wine was kept aside and treated separately

**Malolactic:** Malo-lactic fermentation done in Stainless Steel tanks

**Maturation:** 18 Months in French oak barrels - 20% new oak

