

Meerlust Merlot 2010

39Deep, youthful purple colour with a ruby rim. Intense dark fruit on the nose, mulberry and damson plum with hints of dark chocolate and spice. The full bodied palate offers generous, ripe, pure Merlot fruit with refreshing acidity, structured yet silky tannins and pronounced length and minerality. There is a core of juiciness, opulence and richness typical of the variety.

Red meats, game and strong cheeses. Ideally served at 18° - 19° C

variety : Merlot | 93% Merlot, 7% Cabernet Franc

winery : Meerlust Estate

winemaker : Chris Williams

wine of origin : Stellenbosch

analysis: alc : 14.1 % vol rs : 3.0 g/l pH : 3.60 ta : 6.3 g/l

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

pack : Bottle **size :** 750ml **closure :** Cork

Decanter World Wine Awards 2013 - Bronze Medal

Old Mutual Trophy Wine Show 2012 - Bronze

ageing : Up to 12 years, provided wine is stored in ideal cellar conditions.

in the vineyard : Selected from 30 and 16 year old Estate-grown Merlot plantings situated on clay-rich Oak leaf, Vilafontes and Klappmuts soil. 40% vendage vert (green harvesting cluster removal) at 60% veraison to ensure concentration and even-ripening.

about the harvest: Grapes hand-picked and selected before crushing.

in the cellar : Fermentation in stainless steel tanks with partial un-inoculated fermentation. Daily remontage and delistage for gentle extraction. A portion of the wine was given extended maceration on the skins for two weeks before pressing. Malolactic fermentation took place in 300 litre French oak Hogsheads. Maturation in 65% new Nevers French oak, 35% second fill Nevers for 19 months before bottling. The Meerlust Merlot 2010 is a blend of 93% Merlot and 7% Cabernet Franc for structure, acidity perfume.



Meerlust Estate

Stellenbosch

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MEERLUST