

Sterhuis Merlot 2008

The wine is classic in style, serious yet very accessible flavours with fresh plums, mulberries, spicy fruitcake, chocolate and coffee on the nose. The palate is elegant with spicy fruitcake, mulberry and plum fruits with integrated oak flavours and a velvety soft tannin finish.

variety : Merlot | 100% Merlot

winery : Sterhuis

winemaker : Johan Kruger

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.0 g/l pH : 3.55 ta : 6.4 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : The vineyard was vested on a western slope at an average altitude of 320 metres above sea level. Planted with French and Italian clones the berries are very small and the flavours and colour are focused. The Malmesbury shale and granite derived soils are reflected in the wines earthy minerality.

about the harvest: The grapes were hand picked.
Harvest Date: 2 March 2008

in the cellar : Grapes were destemmed and only 50% of the berries were crushed to stimulate fermentation inside the berries which in turn results in much fruitier wines. Fermentation took place at 24°C to 29°C for a period of 6 days. After fermentation the wine spent three weeks on the skins to soften the tannins. Thereafter the grapes were pressed to undergo malolactic fermentation in barrels. The wine spent 20 months in 30% new French oak barrels and was racked three times before bottling.

Growing region: Stellenbosch South Africa
Crushing regime: Crushed and destemmed
Fermentation: French yeast 24° to 29°
Blend composition: 100% Merlot
Cases produced: 850
Bottling date: March 2010

