

Meerlust Merlot 2012

Deep, youthful purple colour with a ruby rim. Intense dark brambly fruit on the nose, mulberry and damson plum with hints of dark chocolate and spice, tempered by a stony minerality. 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°C – 19°C

variety : Merlot | 89% Merlot, 11% Cabernet Franc

winery : Meerlust Estate

winemaker : Chris Williams

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.3 g/l pH : 3.49 ta : 6.2 g/l

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

pack : Bottle **size** : 0 **closure** : Cork

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

in the vineyard : Selected from vineyards of 22 year old Estate-grown Merlot plantings situated on well drained yet clay-rich Oak leaf, Vilafontes and Klapmuts 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 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 60% new Nevers French oak, 40% second fill Nevers for 18 months before bottling. The Meerlust Merlot 2012 is a blend of 89% Merlot and 11% Cabernet Franc for structure, acidity and perfume.



Meerlust Estate

Stellenbosch

021 843 3587

www.meerlust.co.za



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