

Eagles' Nest Merlot 2010

On the palate the delicious dark berry fruit of the nose is carried through to the taste buds and they combine harmoniously to give a rewarding taste sensation. The wine is well rounded to the point of being velvety. Flavours are supported by ripe juicy tannins which leave a long silky-smooth finish.

variety : Merlot | 100% Merlot

winery : Eagles Nest

winemaker : Martin Meinert

wine of origin : Constantia

analysis : alc : 14.0 % vol rs : 2.6 g/l pH : 3.56 ta : 5.5 g/l

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

pack : Bottle **size :** 0 **closure :** Screwcap

ageing : This wine is ready to drink now and will improve with correct cellaring up to 2022

in the vineyard : Eagles' Nest, located on the crest of Constantia Nek pass, is nestled at the foot of the awe inspiring Table Mountain. This pristine and boutique family owned vineyard (38 Ha in size) has in recent years gained a striking reputation for both its beauty and award winning wines.

Uniquely characteristic of its wines is its signature of finesse, derived from the cooler climate conditions its vines are exposed to as a result of its elevation and close proximity to the oceanic body that is False Bay, thus delivering very distinctive wines not found elsewhere in South Africa.

Quality and consistency is paramount at Eagles' Nest. Our unique terroir, combined with meticulous attention to detail in the vineyards and cellar, yields wines that are the epitome of elegance and balance.

about the harvest: The grapes for this wine were the fourth and fifth vintage off seven and eight year old vines. The vineyard aspects range from east to north, and are perfectly positioned for these Bordeaux varieties. All grapes were hand picked.

in the cellar :

Grapes were de-stalked and crushed into medium sized open top fermenters. Punch-downs and pump-overs were performed three to four times per day, these practices being determined by twice daily tastings by the winemaker. This ensured that at all times the fermenting must evolved to embody the desired style. The fermentation temperature was controlled between 24 and 30 degrees Celsius. Fermentation took 9 days to complete, after which the free run wine was drawn off and the skins were pressed in a 3.5 ton pneumatic bag press. The wine was then racked into first, second and third fills barrels where malo-lactic fermentation took place. Six different cooperages were used, each specifically chosen to complement the different nuances of this very complex wine. During maturation, the wine was racked twice. After 16 months in barrel selected barrels were racked to tank and blended to create a harmonious finished product. A light filtration preceded bottling in February 2012.

