

## Boplaas Merlot 2013

This fruit forward, medium bodied Merlot greets the taster with ripe plum, bright red cherry, hints of bramble jam, subtle spice, vanilla and an undercurrent of fynbos - while the soft tannins and mild acidity make for an appealing glass of honest red wine.

A perfect partner to hearty country cuisine - winter vegetable soup, springbok pie with puff pastry, bobotie or a beef casserole; fine mature cheese and charcuterie or simply enjoyed around the braai with friend & family or on a Tuesday evening in front of the telly with spaghetti bolognese. In warmer climes this wine can be enjoyed lightly chilled.

**variety :** Merlot | 100% Merlot

**winery :** Boplaas Family Vineyards

**winemaker :** Margaux / Carel Nel CWM

**wine of origin :** Calitzdorp

**analysis :** alc : 13.75 % vol    rs : 3.9 g/l    pH : 3.67    ta : 5.5 g/l

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

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

**ageing :** Drink now through 2018

Why wouldn't you want a plush fruited, smooth, very versatile & consistent red wine? Well, our sentiments exactly, so keeping this in mind, Merlot fits the bill to a T and in the harsh Karoo climes it offers us the opportunity to craft a buxom, fruit forward, smooth dry red wine - which with a few years cellaring gets even better.

**in the vineyard :** Fruit for this wine originates from a selection of Merlot blocks ranging in age from a youthful 5 to spirited 15 years or older, harvested by hand in the cool of the morning .

**about the harvest:** Hand-harvested in the cool of the morning.

**in the cellar :** Grapes were fermented in temperature controlled open top cement fermenters - called *kuipe* in Afrikaans or *lagars* in Portugal - which manual punch downs to gently coax optimum flavour and colour extraction from the grape skins, while maintaining aromatics & allowing unwanted phenols to blow-off. The wine is barrel matured utilising oak alternatives, with a portion spending 10 months in a 4th fill French oak barrels, prior to bottling with a light filtration.

Grapes crushed & fermented in open top cement fermenters (*lagars*) with manual pidgeage to coax optimum flavours & colour from the fruit; matured using oak alternatives, as well as a portion matured in old French oak barrels, & lightly filtered at bottling.



### Boplaas Family Vineyards

Klein Karoo

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