

## Lanzerac Merlot 2013

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The 2013 Merlot has an excellent deep red colour with ripe red berries, cocoa, slight mint and chocolate on the nose. On the palate the wine shows a good balance and tannin structure, rich body with fruit and a lingering aftertaste.

Tomato-based Italian dishes; Caramelised roastvegetables; Mild to medium hard cheese; Crispy duckpancakes; Rabbit Casserole with apricots and prunes.

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**variety :** Merlot | 100% Merlot

**winery :** Lanzerac Wine Estate

**winemaker :** Wynand Lategan

**wine of origin :** Stellenbosch

**analysis :** alc : 14.11 % vol   rs : 3.1 g/l   pH : 3.48   ta : 5.9 g/l

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

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

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**ageing :**

2017 - 2020

**in the vineyard :**

Grapes for the Lanzerac Merlot 2013 was sourced from three different vineyard blocks, D6A, D6B & D11 from Lanzerac in the Jonkershoek Valley. In 2013 both blocks were between 15-19 years old and covered an area of 6.31 ha. The yield for the 2013 vintage was 5.97 tons/ha. The 3 blocks have an altitude of 165 - 400m above sea level with mainly deep red decomposed granite soils. All pruning and harvesting is done by hand to ensure that only healthy and fully ripe grapes reach the cellar.

**about the harvest:**

Late February - early March.

**in the cellar :**

Upon arrival at the cellar the grape bunches are hand sorted then destemmed. The loose berries undergo a further hand sorting before it is lightly crushed. Fermentation took place in stainless steel tanks. Regular pump-overs (twice a day) are done to extract colour and flavour. The Merlot was fermented dry on the skins before pressing. The free run wine was kept apart from the press fraction. A part of the Merlot wine underwent MLF in barrels, while the rest completed MLF in tank. A selection of new, 2nd fill and 3rd fill French oak barrels were used to mature the Merlot for 12 months. Regular racking resulted in excellent integration between wood, fruit and tannins.

### Lanzerac Wine Estate

Stellenbosch

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[www.lanzerac.co.za](http://www.lanzerac.co.za)

