

Boschendal Merlot 1999

This rich, dark, medium-full wine has hints of cedar, red berry fruit, chocolate and coffee on the nose. Well-balanced, with firm tannins, it has a generous mouthfeel and lingering aftertaste. Enjoy with chicken liver p $ilde{A}$ Ct $ilde{A}$ ©, roast duck, lamb and cheese.

variety: Merlot | 100% Merlot
winery: Boschendal Estate
winemaker: JC Bekker
wine of origin: Coastal

analysis: alc:14.03 % vol rs:1.8 g/l pH:3.57 ta:5.4 g/l

type: Red

pack: Bottle closure: Cork

in the vineyard: 100% Merlot from a nine-year-old vineyard in stony, well-drained, clay-rich soils on the lower slopes of the Simonsberg mountain. Yield is eight tons per hectare.

about the harvest: Hand picked at 23° Balling.

in the cellar: The grapes were crushed and fermented at 30° - 32°C and macerated for seventeen days on the skins before pressing. After malolactic fermentation, 30% of the wine was matured for 12 months in new French oak and the balance in 2nd-and 3rd-fill barrels.



Franschhoek

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