

Boplaas Merlot 2018

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 : 14.3 % vol rs : 2.2 g/l pH : 3.56 ta : 5.6 g/l

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

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

ageing : Drink now through 2023

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 kuite 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 pigeage 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.

