

Boland Cellar Classic Selection Merlot 2019

This elegant Merlot shows layers of fruitcake and cherry on the nose, which follow through on the palate. Hints of wood-spice and savoury notes linger with a smooth finish. An elegant wine with typical cultivar character.

Delicious with red meats such as fillet or seared steak, it is also delightful on its own.

variety : Merlot | 100% Merlot

winery : Boland Cellar

winemaker : Boland Winemaking Team

wine of origin : Paarl

analysis : alc : 13.5 % vol rs : 3.1 g/l pH : 3.47 ta : 5.6 g/l

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

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

Ultra Wine Challenge Awards 2020 - Gold

The Classic Selection range of single cultivar wines comprises distinct regional wines, blended carefully from different areas in the renowned Paarl Wine Region.

The style is marked by climatic and maritime influences of the nearby ocean and the Boland mountains that result in fresh, fruit-driven wines reflecting typical varietal character and flavour.

in the vineyard :

The vineyards are situated in the prime Paarl area with varying climatic zones at Paardeberg and Philadelphia, where grapes ripen at different times and can be carefully selected for our Classic Selection range. Granite soils provide freshness to the wine, while shale soils contribute to good fruit structure, resulting in a full mouthfeel. Minimal irrigation and the monitoring of water stress levels ensure the vines remain healthy and that the flavours are concentrated in the grapes.

about the harvest: The grapes were harvested at about 24° Balling.

in the cellar :

Fermentation started after selected commercial yeast was added. Alcoholic fermentation lasted 14 days, after which the wine went through malolactic fermentation in steel tanks and second-fill barrels to ensure a softening of compounds and resulting in an elegant smoothness on the palate. Gentle wood-maturation in older barrels for some three months adds complexity and elegance.

