

## Ruitersvlei Shiraz Merlot 1999

A elegant, dry blend with abundant spice aromas coming from the Shiraz and choc-cherry fruit coming from the Merlot.

**variety** : Shiraz | 50% Shiraz, 50% Merlot

**winery** : Ruitersvlei

**winemaker** : Hein Hesebeck

**wine of origin** : Coastal

**analysis** : **alc** : 13.29 % vol **rs** : 3.5 g/l **pH** : 3.42 **ta** : 6.0 g/l

**pack** : Bottle

**about the harvest**: The Shiraz grapes were harvested on the 18th February 1999 and the Merlot grapes on the 12th March 1999.

**in the cellar** : Shiraz: Selection of new clones. Grapes were brought in at 23.5Å°B and fermented dry on the skins for 7 days. Juice was pumped over regularly to ensure good extraction. Wine was matured in 3rd fill American Oak barrels for 10 months prior to blending and bottling.

Yeast: Lalvin 2056

Merlot: Juice was treated with regular pumping sessions during fermentation and stored in stainless steel tanks prior to blending.

Yeast: St. George