

Five Heirs Clare Merlot 2000

Michelangelo International Wine Award 2002 - Silver

Winemaker Wynand Hamman described the 2000 Five Heirs Clare Merlot as a full-bodied, well-balanced wine with a solid tannin structure and a variety of fruit on the aftertaste. "The dominant flavours are raisins, fruit cake and a slight spiciness, as well as well integrated vanillins. Hamman recommends that it be enjoyed with roast beef, ostrich or turkey.

variety : Merlot | Merlot

winery : Lanzerac

winemaker : Wynand Hamman

wine of origin : Stellenbosch

analysis : alc : 13.9 % vol rs : 2.5 g/l pH : 3.50 ta : 5.6 g/l

type : Red

Veritas 2002 - Bronze

Michelangelo International Wine Award 2002 - Silver

ageing : Although the wine is drinking well now, it can benefit from maturation for a further 4 to 5 years.

in the vineyard : The grapes came from vineyards on the cool south-westerly slopes of Bothmaskop at the entrance to Jonkershoek in Stellenbosch. The vineyards, six years old at the time of harvesting and located about 300m above sea level, are planted in weathered granite and Tukulu type soils. During the ripening period the climate varied considerably. December 1999 was fair to cool while January and February was very hot, with rain occurring every second week.

about the harvest: The grapes for the wine were harvested by hand on 21 and 22 February 2000. The harvest averaged 3kg to 3,5kg per vine.

in the cellar : After the grapes had been destemmed and crushed, the mash underwent cold maceration at 18°C, being left on the skins for two days before fermentation. During fermentation at 28°C, which lasted about eight days, it was racked every eight hours. The wine was left on the skins for a further 14 days where after it was drawn off. The skins were then gently pressed and the wine recovered in this way added to the free-run.

Malolactic fermentation took place in stainless steel tanks before the wine was transferred to a combination of new, and second and third-fill 300 litre barrels of French oak, all obtained from coopers in Bordeaux. The wine was bottled after 18 months in the barrel.

Lanzerac

Stellenbosch

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