

Lushof Merlot 2001- Maiden Vintage

Deep garnet colour with bright crimson hues hints at the intense aromas and flavours that follow. The aroma bursts with black berry and raspberry fruits, neatly meshed with toasty oak characters from fine, well-seasoned French oak barriques. A restricted crop gave small, intensely flavoured berries, allowing for an extended period of skin contact post-ferment. This provides the palate with plenty of flavour but also a fine coating of fruit tannin. Combined with the fresh acidity of a relatively cool vintage, the wine shows a structure and depth that will reward careful cellaring.

variety : Merlot | 100% Merlot

winery : Lushof Wine Estate

winemaker : Rod Easthope (consulting) and Daniel Hudson UK

wine of origin : Coastal

analysis : alc : 14.3 % vol rs : 1.9 g/l pH : 3.4 ta : 5.8 g/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**

pack : Bottle

Michelangelo International Wine Award 2002 - Silver

Fairbairn Trophy Bronze 2003



ageing : Up to 5 years.

in the vineyard : Location: North West Slopes of the Helderberg

Altitude: 110m

Distance from the sea: 10 km

Soil type: Hutton (decomposed granite)

Rootstock: Richter 99

Age of vines: 3 years

Trellising: Vertically shoot positioned

Pruning: 2 node spurs

about the harvest: The grapes were harvested in March 2001.

in the cellar : Closed tank fermentation with regular oxidative pump-overs. 3 week maceration on skins Malolactic fermentation in oak. Regular racking. Light filtration. 14 months barrel maturation (all French oak (Nevers, Alliers and Tronçais. Medium and medium plus toast), 40% new). The wine was bottled on the 1st July 2002.