

Ruitersvlei Reserve Merlot 2001

Striking, deep colour, developing broad meaty tones, underpinned by macerated red plums, dark bitter chocolate. Soft concentrated structures with firm dry tannins. Sympathetically, thoughtfully oaked in 50% French and 50% American for 12 months.

variety : Merlot | 85% Merlot (2001), 15% Merlot (2002)

winery : Ruitersvlei

winemaker : Reino Kruger

wine of origin : Coastal

analysis : alc : 14.7 % vol rs : 5.3 g/l pH : 3.2 ta : 6.0 g/l va : 0.66 g/l

type : Red **wooded**

pack : Bottle

in the cellar : A blend of 85% Merlot 2001 and 15% Merlot 2002.

Bottling date: 11/09/2002

Quantity: 3716 x 6

