

## Longridge Merlot 2000

An elegant Merlot with intense mulberry and luscious cherry flavours, supported by supple tannins and perfectly balanced oak.

**variety :** Merlot | Merlot

**winery :** Longridge Wine Estate

**winemaker :** Frans Smit

**wine of origin :** Helderberg

**analysis :** alc : 13.3 % vol    rs : 2.37 g/l    pH : 3.6    ta : 5.28 g/l

**pack :** Bottle

Veritas 2003 - Bronze

**ageing :** Ideally 3 - 7 years from date of harvest, but can be drunk earlier.

**in the vineyard :** Area/Origin: Helderberg, a ward of the Stellenbosch region 60 â€” 100 metres above sea level

Soil type: Hutton & Clovelly - Deep red, high percentage clay-based soil with clay layer at the bottom which ensures water retention when rainfall is minimal. This particular soil is fertile and has the nutritious substances required for premium quality grapes.

Vine Age: 15 â€” 20 years

Vine density: 3500 â€” 4000 vines per hectare

Training: Vertical Shoot Positioning

Yield: 6 â€” 8 tons per hectare

The grapes for this Merlot were selected from premium parcels of vines on the southwest-facing slopes of the Helderberg mountains. Organic mulching covered the soil to retain moisture. Fibre within the mulching added structure and nutrients to the soil.

**about the harvest:** Grapes were harvested in the last two weeks of February 2000 at 24Â° Balling. Soaring harvest temperatures for the third season running. Improved vineyard management contributed to healthy, intensely-flavoured fruit and the prospect of some very exciting, fleshy, long-lived reds.

**in the cellar :** Bunches were fully destemmed, then underwent maceration prior to fermentation in stainless steel tanks. The wine was left on skins for 20 days to integrate tannins and increase extraction. Maturation occurred over 14 months in primarily French oak, with some American oak. Light fining with egg white carried out prior to bottling. Neither filtration nor stabilisation was undertaken to preserve the wineâ€™s complexity.

Cases produced: 5 800 x 6

