

Bredells Merlot 2000

Elegant complexity. High tone mint and violets accompanied by some cedary leafy notes on the nose. Round on the palate with a pleasant tannin structure accompanied by cinnamon and anise. Flavours of cherry and lots of berries.

variety : Merlot | 100% Merlot

winery : Bredell Wines

winemaker : Anton Bredell

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 1.4 g/l pH : 3.61 ta : 5.3 g/l

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

pack : Bottle



in the vineyard : Ten year old vines. Clone Mo 12 on 101-14 rootstock. Dry land bush vines.

about the harvest: Picked at 24.3° Balling

Yielded 8 tons per hectare

in the cellar : WE 14 yeast at temperatures which ranged between 24-28°C on the skins in open cement tank without Acid adjustments. The cap was regularly punched down. Fermented till 3° Balling on skins, then separated and pressed juice added. The wine was fermented dry in the barrel and aged for a further 12 months in new 300l French oak barrels. Malolactic fermentation completed in the barrels.