

## Rust en Vrede Estate Merlot 2001

Ruby red colour. Pleasant aroma of violets and jasmine with a pervading herbal undertone. Succulent cherry and raspberry flavours with a touch of peppermint and honey. Well structured with a firm tannin finish.

**variety :** Merlot | 100% Merlot

**winery :** Rust en Vrede Wine Estate

**winemaker :** Louis Strydom

**wine of origin :** Coastal

**analysis :** alc : 13.63 % vol   rs : 1.9 g/l   pH : 3.45   ta : 6.6 g/l

**type :** Red   **style :** Dry   **wooded**

**pack :** Bottle

There is no failure saved in giving up. This inspires us in our quest to produce a merlot of the highest quality.

**in the vineyard :** Climate: Mediterranean " rainfall ± 650mm per annum. Vineyards situated on north facing slopes and at the end of the valley - hence slightly warmer conditions.

Soil: Deep red soils. A mixture of weathered granite and a small percentage of clay - Clovelly and Hutton structure.

**about the harvest:** The grapes were harvested in February 2001.

**in the cellar :** WE 372 yeast was used and fermentation temperature was about 28°C. Fermentation on the skins took place over a period of 10 days. Malolactic fermentation followed in stainless steel tanks and was completed in the barrels. The wine was left to mature for 15 months in new French oak barriques.



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