

## Bay View Merlot 2002

The wine is dark red plum in colour with a purple edge. Outspoken mint and herbaceous flavours are supported by hints of leather. A velvety smooth, mouth-filling wine with a lingering finish.

Serve with traditional meat dishes.

**variety :** Merlot | 100% Merlot

**winery :** Longridge Wine Estate

**winemaker :** Frans Smit

**wine of origin :** Coastal

**analysis :** alc : 14.44 % vol    rs : 3.4 g/l    pH : 3.59    ta : 5.5 g/l

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

**pack :** Bottle

**ageing :** Enjoy now, or within 10 years from harvest.

**in the vineyard :** The 7-year-old, trellised vines that yielded the grapes for this wine are planted on southeastern slopes where they are cooled in summer by breezes blowing in from the Atlantic Ocean. The vines received supplementary drip irrigation and produced 7 to 8 tons per hectare.

Av Temp: Summer 27°C

Av Temp: Winter 18°C

Annual rainfall: 600 - 650mm

Soil: Hutton, Clovelly and Oakleaf

**about the harvest:** Harvesting took place in middle February and the grapes were picked at 25° Balling.

**in the cellar :** The grapes were destemmed, crushed and underwent cold maceration for 2 days. A 60% portion was fermented in 2nd- and 3rd-fill French oak barrels and 40% was fermented in stainless steel tanks. The barrel component underwent malolactic fermentation and was matured for 11 months in barrel. The wine was fined and given minimal filtration prior to bottling.  
6 520 cases of this wine was produced.

