

Wildeckrans Merlot 1999

The colour is a deep intense ruby with an earthy and rich nose with a gentle aroma of cloves and plums. The palate is berry fruit, excellent balance, mouthwatering, satin tannins from properly ripened grapes, great mouthfeel, depth and complex. This is a top quality wine that has a distinctive cool climate delicacy.

variety : Merlot | Merlot

winery : Wildeckrans Wine Estate

winemaker : Jaques Fourie

wine of origin : Overberg

analysis : alc : 14.0 % vol rs : 3.5 g/l pH : 3.58 ta : 6.1 g/l
wooded

pack : Bottle

John Platter Wine Guide - 3½ stars

in the vineyard : This wine was produced from one hectare of Merlot planted in July 1993. The soil is Bokkeveld shale. The planted slope faces directly north so that the vineyards have sun the whole day which allows the grapes to ripen evenly and attain their deep red colour.

about the harvest: This wine was harvested on the 11th of February 1999.

in the cellar : The juice was fermented on the skins in stainless steel red wine fermentation tanks. Wines were pumped through skins twice daily for 15 minutes for five days for colour extraction. After fermentation skin contact was allowed for a further five days.

The wines were racked and skins pressed lightly in a bag press, the press juice was then put back into the tanks and malolactic was then started in the tanks and completed in the barrels. This wine was matured for eight months in new French Saury barriques.

The wine was then racked and bottled with only a rough filter to preserve the delicate flavours of the Merlot.

