

Five Heirs Clare Merlot 2001

Full-bodied wine, well balanced with solid tannin structure and a variety of fruit on the aftertaste. The dominant flavours are raisins, fruit cake, slight spiciness, as well as integrated vanillinâ€™s.

Enjoy with roost beef, ostrich, turkey or any personal preference.

variety : Merlot | 100% Merlot

winery : Lanzerac

winemaker : Wynand Hamman

wine of origin : Stellenbosch

analysis : alc : 13.92 % vol rs : 2.4 g/l pH : 3.29 ta : 5.9 g/l

type : Red **style :** Dry **body :** Medium **wooded**

pack : Bottle **closure :** Cork

ageing : Although the wine is drinking well now, it can benefit from 4 to 5 years maturation.

in the vineyard : Altitude: 300m above sea level

Age of vines: 7 years

Soil: Weathered Granite and Tukulu type soils

Crop size: 3 to 3.5kg per vine

Aspect & Location: Situated on the South - Westerly slope of the Bothmaskop, at the entrance to Jonkershoek, in Stellenbosch.

Climate: During the ripening period, climate variations were considerable. December 2001 was fair to cool, with rain occurring every two weeks.

about the harvest: Harvest date: February 2001.

All harvesting was done by hand. Extreme care was taken not to damage the grapes and only healthy, fully ripened grapes were picked.

in the cellar : After the vines had been de-stemmed and crushed, the mash underwent cold maceration at 18 degrees Celsius, being left on the skins for two days before fermentation. During fermentation at 28Â°C, which lasted for eight days, racking took place every 8 hours. The wine was then left on its skins for a further 14 days, where after it was drawn off. The skins were gently pressed, wine was recovered, and this was then added to the free-run. Malolactic fermentation took place in stainless steel tanks, before the wine was transferred to a combination of new, second and third-fill 300l French oak barrels, all obtained from coopers in Bordeaux.

The wine was bottled after 15 months of barrel maturation.

Lanzerac

Stellenbosch

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