

Louisvale Merlot Reserve 2001

This wine is a small parcel representing the best Merlot in the 2001 vintage. The colour is deep ruby red. The nose is gloriously plummy, with hints of violet and oak. Succulent and ripe in the mouth. Full-bodied and juicy, but there are some underlying grainy tannins. Long and spicy on the finish.

variety : Merlot | 100% Merlot

winery : Louisvale Wines

winemaker : Simon Smith

wine of origin : Coastal

analysis : alc : 13.92 % vol rs : 2.3 g/l pH : 3.42 ta : 6.0 g/l va : 0.61 g/l so2 : 69 mg/l

type : Red wooded

pack : Bottle

in the vineyard : Grape variety: Merlot

Location: Devon Valley, Stellenbosch

Soil type: Decomposed Granite

about the harvest: The grapes were harvested in February 2001

Sugar at harvest: 25,4° Balling

Fruit acid at harvest: 5,5 g/l

in the cellar : Maturation: 12 months in French Barrique

Bottling date: 15/01/2003

