

Stellenbosch Hills Merlot 2002

Black berries and plum on the nose. The wine is well balanced with well-structured tannins, which indicates great potential for ageing. The wood compliments the fruit.

Serve with red meat dishes, pasta, soup and spare-rib.

variety : Merlot | 100% Merlot

winery : Stellenbosch Hills Wines

winemaker : PG Slabbert

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.8 g/l pH : 3.27 ta : 6.8 g/l va : 0.42 g/l so2 : 71 mg/l fso2 : 37 mg/l

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

pack : Bottle

ageing : Enjoy the wine now or within the next 4 - 5 years.

in the vineyard : The wine was made from 8-year-old vertical trellis vines grown on Hutton soil. Great care was given to the canopy management to optimize the fruit flavours.

about the harvest: The grapes were hand harvested at 24Â° Balling the optimal time of aromatic concentration.

in the cellar : Cold maceration takes place over 3 days at 15 Â°C followed by fermentation in stainless steel tanks at 26-28Â° Balling until dry. Only the free run wine is used to make this wine. Wine was matured in 20% new French oak and the remainder in 2nd fill French oak barrels.

