

Bovlei Grand Rouge 2002

The wine was made in open red wine fermenters and pumped over regularly to extract the colour and flavours. This led to a serious wine, with deep colour, wild berry and minty flavours with a full aftertaste.

Serve at room temperature with beef roast and grilled red meat.

variety : Merlot | 70% Merlot, 30% Cabernet Franc

winery : Bovlei Cellar (Wellington Wines)

winemaker : Frank Meaker / Hendrik de Villiers

wine of origin : Wellington

analysis : alc : 13.52 % vol rs : 2.7 g/l pH : 3.52 ta : 6.4 g/l

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

pack : Bottle



ageing : The wine is ready to drink now, but it has enough complexity and flavours to keep for another 4 years.

in the vineyard : The grapes ripened slowly and were picked during the end of February. The concentration of flavours in the berries was very high, which led to good cultivar flavours.

The Merlot grapes are from one vineyard with a yield of 7 tons per hectare. The vineyard is trellised on an extended Perold system and drip irrigated. The soil is from the lower part of Groenberg with a south westerly slope. The Cabernet Franc grapes are from a vineyard on the higher slopes of the Hawekwa Mountains and produced a yield of 11 tons per hectare. The vineyard is drip irrigated and trellised on an extended Perold system.

about the harvest: The Merlot grapes were picked at 23.8Â° Balling and the Cabernet Franc slightly riper at 24.6Â° Balling when it reached physiological ripeness.

in the cellar : The grapes were crushed, destemmed and fermented on the skins for 8 days at 23 - 26Â° Celsius.