

Manley Merlot 2003

2005 John Platter Guide - 3 Stars

South African Young Wine Show 2003 - Gold

Paarl Wine Show 2003 - Gold

Fairbairn Capital Trophy Awards 2004 - Bronze

Oak is smoothly integrated into deep chocolate, mulberry aromas which carry through on a well-balanced silky, full bodied palate. Well structured wine with ripe tannins.

variety : Merlot | 100% Merlot

winery : Manley Wine Estate

winemaker : Pierre Wahl

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 1.3 g/l pH : 3.35 ta : 6.1 g/l

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

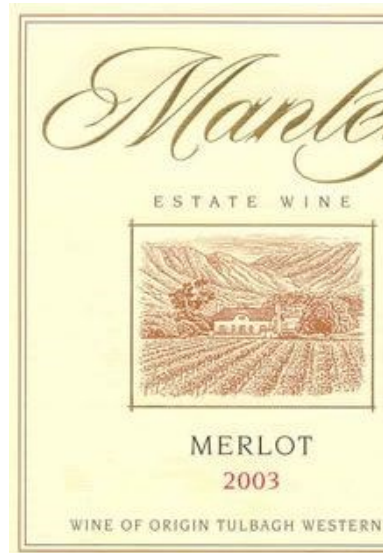
pack : Bottle

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ageing : Great maturation potential for up to 7 years.

in the vineyard : Trellis: 5-wire Perold

Clone: M03

about the harvest: The grapes were harvested on the 5th of February 2003, at 5.2 tons/ha.

in the cellar : Grapes were handpicked, force-cooled and sorted on sorting tables before being destemmed. berries were conveyed to tanks and then crushed directly into them. Cold soaked for 48 hours. Malolactic fermentation took place in the barrels.

14 months French oak - 50% New, 50% 2nd fill.

Bottling Date: December 2003.