

## Lushof Merlot 2002

Deep garnet colour with bright crimson hues hints at the rich aromas and flavours that follow. Mulberry fruits and stewed plums burst forth with a whiff of cigar box and mocha, neatly meshed with toasty characters from fine, well-seasoned French oak barriques. A restricted crop gave small, intensely flavoured berries, providing a concentration and mouthfeel which is both upfront and velvety. A fine coating of sweet and supple fruit tannin adds the final, defining link to this approachable, all occasions red.

**variety** : Merlot | 100% Merlot

**winery** : Lushof Wine Estate

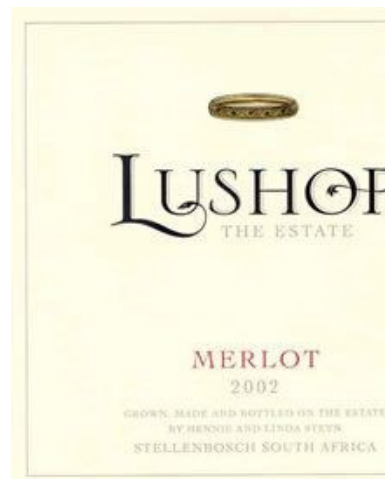
**winemaker** : Daniel Hudson

**wine of origin** : Coastal

**analysis** : alc : 13.4 % vol   rs : 2.2 g/l   pH : 3.51   ta : 6.0 g/l

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

**pack** : Bottle



**ageing** : Up to 2 years.

**in the vineyard** : Location: North West Slopes of the Helderberg

Altitude: 360m

Distance from the sea: 10 km

Soil type: Hutton (decomposed granite)

Rootstock: Richter 99

Age of vines: 4 years

Trellising: Vertically shoot positioned/Double cordons

Pruning: 2 node spurs

**about the harvest**: The grapes were harvested on the 30th June 2003.

**in the cellar** : Closed tank fermentation with regular aerative pump-overs. Malolactic fermentation in oak. Regular racking. Light earth filtration. 14 months barrel maturation (all French oak (Nevers, Alliers and Tronçais. Medium and medium plus toast), 40% new).

The wine was bottled on the 30th June 2002.

Production: 450 x 12 cases