

## Moreson Merlot 2001

Fruitcake and berries on the nose with hints of mocha. The ripe fruit on the palate is well supported by the integrated oak and vanilla flavours.

Red meats

**variety :** Merlot | 100% Merlot

**winery :** Moreson

**winemaker :** Anton Beukes

**wine of origin :** Coastal

**analysis :** alc : 14.0 % vol   rs : 3.4 g/l   pH : 3.27   ta : 6.1 g/l

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

**pack :** Bottle

**ageing :** 4 - 5 years from Vintage

**about the harvest:** Handpicked at optimum ripeness.

**in the cellar :** Destemmed and crushed into stainless steel tanks where cold maceration was given for 2 days. Inoculated with French yeast and pump overs for 3 - 4 times a day in beginning of fermentation and reduced to once a day at the end of fermentation. Extended skin contact for 6 days after fermentation.

Barrel Details: Malolactic fermentation is done in barrels. Wine spent 22 months in 300 litre French oak of which 45% was new.

