

Bovlei Merlot 2002

Aromas of cherry, plum and chocolate are found on the nose with grassy, minty flavours on the midpalate. Soft tannins lead to a smooth, long finish.

Serve at room temperature with leg of lamb, quail, duck, oxtongue, cold meats and braaivleis™.

variety : Merlot | 100% Merlot

winery : Bovlei Cellar (Wellington Wines)

winemaker : Frank Meaker / Hendrik de Villiers

wine of origin : Wellington

analysis : alc : 13.5 % vol rs : 2.3 g/l pH : 3.5 ta : 5.7 g/l

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

pack : Bottle



ageing : The wine is ready to drink now, but with ageing for 2 - 3 years it will develop further in the bottle.

in the vineyard : With a slow long ripening period of the 2001 harvesting season excellent cultivar fruit flavours and full, soft tannins were formed. The 7 tons per hectare bush vine grapes were selected from vineyards high up on the slopes of the Hawekwa Mountains. Overhead irrigation was given only twice.

in the cellar : The grapes were handpicked at 24.8° Balling and after crushing and destemming fermented in open tanks and pump over every 4 hours at 24 - 26° Celsius. The grapes were pressed at 2° Balling and left to finish fermenting in stainless steel tanks. It was racked after malolactic fermentation and protein stabilized with Wyoming bentonite. Just before bottling it was naturally cold stabilized.