



Meerlust Merlot 2001

main variety Merlot

vintage 2001

analysis alc: 14.0 | ph: 3.6 | rs: 2.0 | ta: 6.0

type Red

producer Meerlust Estate

winemaker Giorgio Dalla Cia

wine of Stellenbosch

tasting notes

Basel Wine Fair September 2006, Switzerland - Certificat d'honneur with 86 points Very intense, almost purple black in colour, very lively & bright. Typically Merlot on the nose with juicy plum & mulberry fruit, followed by a pronounced spicyness, cloves & liquorice bouquet. The wine is also starting to show secondary characteristics of red earth, chocolate & ink on the nose, as well as a smoked meat complexity. The Merlot is full bodied with mouth-filling juicy fruit opulence, creamy richness and very soft, textured tannins. There is a core of richness & structure which will open up as the wine matures.

ageing potential

Up to 12 years, provided wine is stored in ideal cellar conditions.

blend information

100% Merlot

food suggestions

Red meats, game and strong cheeses. Ideally served at 18°C - 19°C.

in the vineyard

Soil type: Decomposed granite mixed with clay.