Meerlust Merlot 2016

main variety Merlot | vintage 2016

analysis alc: 14.0 | ph: 3.59 | rs: 3.2 | ta: 5.8

type	Red	producer	Meerlust Estate
style	Dry	winemaker	Chris Williams
taste	Fruity	wine of	Stellenbosch
body	Full		

tasting notes

Tasted late in 2018, the 2016 Meerlust Merlot was already showing great approachability and charm. The dark fruit and opulence of the wine is immediately apparent. We have been refining the viticulture to produce more balanced, flavourful fruit. Intense dark brambly fruit on the nose, mulberry, liquorice and damson plum with hints of dark chocolate and spice, tempered by a stony minerality. The medium-full bodied palate offers generous, ripe, pure Merlot fruit with refreshing acidity, structured yet silky tannins and pronounced length and minerality. There is a core of juiciness, opulence and richness typical of the variety, while the Cabernet Franc and Petit Verdot lend greater complexity to the wine.

ageing potential

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

blend information

Merlot

food suggestions

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

in the vineyard

Selected from vineyards of 26 year old Estate-grown Merlot plantings situated on well drained yet clay-rich Oak leaf, Vilafontes and Klapmuts soil. 30% vendage vert (green harvesting cluster removal) at 60% veraison to ensure concentration and even-ripening. Leaves around the bunches were removed 3 weeks before harvesting to ensure physiological ripeness of the berries.

about the harvest

Grapes hand-picked and selected before crushing.

in the cellar

Grapes hand-picked & selected before crushing. Fermentation in stainless steel tanks with partial un-inoculated fermentation. Daily remontage for gentle extraction. A portion of the wine was given extended maceration on the skins for three weeks before pressing. Malolactic fermentation took place in 300 litre French oak Hogsheads. Maturation in 50% new Nevers French oak, 50% second fill Nevers for 17 months before bottling. The Meerlust Merlot 2016 is a blend of 85% Merlot, 10% Cabernet Franc for structure and acidity and 5% Petit Verdot which gives the wine a lifted floral aroma and polished, sleek tannins.