



## Meerlust Merlot 2018

main variety Merlot

vintage 2018

analysis alc: 14.0 | ph: 3.4 | rs: 2.5 | ta: 6.2

type Red

producer Meerlust Estate

style Dry

winemaker Chris Williams

taste Fruity

wine of Stellenbosch

body Full

### tasting notes

Brick red colour with crimson edge. Typical Merlot characteristics on nose with ripe plum and dark cherry notes underpinned by some dried herbs and oak spice. The palate is plush while still delicate on the finish, showing complex cherry tobacco flavours coupled with a fine acidity. This wine shows the intensity and concentration of the 2018 vintage and as with all Merlot's from the estate, will age gracefully and will gain in complexity and suppleness of tannin for many years to come.

### ageing potential

Ageing Potential of 10 - 15 years, provided wine is stored in ideal cellar conditions

### blend information

86% Merlot, 11% Cabernet Franc, 3% Petit Verdot

### food suggestions

Red meats, game and strong cheeses.

### about the harvest

The 2018 harvest season was very challenging due to a prolonged drought, whom some believe to be the worst in 100 years, showing its impact. The winter months only cooled off later with higher-than-normal temperatures and the farm only receiving 80% of the expected winter rainfall. The dry weather throughout the season did have its advantages as vines were healthy, with little or no pests and diseases being recorded. The limited water availability also resulted in a smaller crop due to lighter bunches and very small berries. This coupled with the night temperatures that were cooler than usual during the ripening period, resulted in excellent colour and flavour development.

### in the cellar

This wine consists of 86% Merlot, 11% Cabernet Franc and 3% Petit Verdot. It is made up of a few individual parcels that are all fermented separately before undergoing malolactic fermentation in 300 L barrels. After 8 months in barrel, the final components were selected and blended and given another 10 months in barrel for harmonization before bottling