



Meerlust Red 2011

main variety Merlot

vintage 2011

analysis alc: 14.0 | ph: 3.60 | rs: 2.3 | ta: 6.1

type Red

producer Meerlust Estate

style Dry

winemaker Chris Williams

wine of Stellenbosch

body Medium

tasting notes

The wine has an intense, dark purple colour with a violet rim; bright and vivacious in the glass, youthful. The nose is expressive with powerful cassis, plum, exotic spice and hints of floral aromas. On the palate the wine is medium-bodied with intense flavours of crushed black fruit, cassis, vanilla and dark chocolate. The tannins are soft and silky, the acidity fresh, the flavour profile focused and linear. The wine has a persistent and long-lasting aftertaste.

ageing potential

12 - 15 years from vintage date.

blend information

52% Merlot, 33% Cabernet Sauvignon, 10% Cabernet Franc, 5% Petit Verdot

food suggestions

Venison, game, pot roast and noble cheeses Ideally served at 18° - 20° C

in the vineyard

Soil Type: Decomposed granite mixed with clay.

All the vineyards were green-harvested during veraison to reduce yield and increase concentration, tannin ripeness and fruit definition.

about the harvest

The grapes were handpicked.

in the cellar

The grapes were fermented separately before undergoing malolactic fermentation in new and seasoned oak, before selection, blending and bottling. The 2011 Meerlust Red was barrel aged in 55% new Nevers and 45% second-fill casks.