

## Meerlust Merlot Collector's Tin 750ml

main variety Merlot

vintage 2013

analysis alc: 13.5 | ph: 3.39 | rs: 2.9 | ta: 6.7

type Red

producer Meerlust Estate

style Dry

winemaker Chris Williams

taste Fruity

wine of Stellenbosch

body Full

### tasting notes

Deep, youthful purple colour with a ruby rim. 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 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

85% Merlot, 9% Cabernet Franc, 6% Petit Verdot

### food suggestions

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

### in the vineyard

Selected from vineyards of 23 year old Estate-grown Merlot plantings situated on well drained yet clay-rich Oak leaf, Vilafontes and Klappmuts soil. 40% 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

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 65% new Nevers French oak, 35% second fill Nevers for 19 months before bottling. The Meerlust Merlot 2013 is a blend of 85% Merlot, 9% Cabernet Franc for structure and acidity and 6% Petit Verdot which gives the wine a lifted floral aroma and polished, sleek tannins.

