



MEERLUST

MERLOT 2014

VITICULTURE

Selected from vineyards of 24 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.

VINIFICATION

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 60% new Nevers French oak, 40% second fill Nevers for 17 months before bottling. The Meerlust Merlot 2014 is a blend of 85% Merlot, 8% Cabernet Franc for structure and acidity and 7% Petit Verdot which gives the wine a lifted floral aroma and polished, sleek tannins.

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.

ANALYSIS

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|----------------|---|------------|
| Extract | : | 33 g/l |
| Residual Sugar | : | 2.2 g/l |
| pH | : | 3.49 |
| Total acidity | : | 6.13 g/l |
| Alcohol | : | 14.0 vol % |

AGEING POTENTIAL

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

IDEALLY SERVED AT

18°C – 19°C

COMPLEMENTS

Red meats, game and strong cheeses