Meerlust Merlot 2010

main variety  Merlot  vintage  2010

analysis  alc: 14.1  |  ph: 3.60  |  rs: 3.0  |  ta: 6.3

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 fruit on the nose, mulberry and damson plum with hints of dark chocolate and spice. 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.

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

blend information
93% Merlot, 7% Cabernet Franc

food suggestions
Red meats, game and strong cheeses. Ideally served at 18° - 19° C

in the vineyard
Selected from 30 and 16 year old Estate-grown Merlot plantings situated on clay-rich Oak leaf, Vilafontes and Klapmuts soil. 40% vendage vert (green harvesting cluster removal) at 60% veraison to ensure concentration and even-ripening.

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 and delistage for gentle extraction. A portion of the wine was given extended maceration on the skins for two 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 2010 is a blend of 93% Merlot and 7% Cabernet Franc for structure, acidity perfume.