



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

39Deep, 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.