



Meerlust Merlot 1999

main variety Merlot

vintage 1999

analysis alc: 12.66 | ph: 3.43 | rs: 3.18 | ta: 5.9

type Red

producer Meerlust Estate

style Dry

winemaker Giorgio dalla Cia

wine of Stellenbosch

body Full

tasting notes

The wine's bouquet is fruity with cassis and plum. On the palate it is full with fine tannins and an excellent balance. It will age very well for up to 12 years.

ageing potential

10 - 18 years.

blend information

100% Merlot

food suggestions

Red meats, game and strong cheeses.
Serve at 18 - 19°C.

in the vineyard

Soil Type: Decomposed granite mixed with clay.

in the cellar

Fermentation in dry open steel tanks for 7 days. After pressing, the wine was settled and underwent maloactic fermentation in the tanks. It was then matured in 300 litre Nevers oak casks for 18 months and for 2 years in the bottle before release.