



MEERLUST

MERLOT 2015

VITICULTURE

Selected from vineyards of 25 year old Estate-grown Merlot plantings situated on well drained yet clay-rich Oak leaf, Vilafontes and Klappmuts soil. 30% 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 50% new Nevers French oak, 50% second fill Nevers for 16 months before bottling. The Meerlust Merlot 2015 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

2015 was a watershed vintage for our Merlot. We have been refining the viticulture to produce more balanced, flavourful fruit. This, coupled with the perfect conditions of 2015 has produced our best Merlot yet. 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 medium-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

Extract	:	32 g/l
Residual Sugar	:	2.2 g/l
pH	:	3.69
Total acidity	:	5.6 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

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