

StellenRust

Merlot

2025



Stellenrust

SINCE 1928

WINES FROM STELLENBOSCH



GENERAL NOTES

Merlot is probably one of the most difficult grape varieties to grow world-wide. This is why we take extra care in the vineyards to make this wine on the vines, rather than in the cellar. Harvesting time in accordance to climate and season is of ultra importance.

IN THE VINEYARDS

The grapes used for this wine are harvested from a North-Eastern sloped block of vineyards on our Bottelary property - these are irrigated trellised vines aged 14-32 years and planted to clay and granite.

VINIFICATION

Grapes are picked between 24 to 25 Balling, crushed and allowed cold maceration for up to 2 days. It is then inoculated with imported French yeast strains. Fermentation happens between 23-28 °C and regular punch downs are done every 4 - 6 hours. After skin contact for 7 days, the juice is drained from the skins for malolactic fermentation. It is then drawn into French oak barrels for a 12 month maturation period.

TASTING NOTES

This wine offers blackcurrant and ripe plum with some liquorice notes. The oak opens up to a creamy palate and enhances velvety tannins with a sweet and sour tang. This Merlot offers nice sweet plum flavours which will complement oven roasted venison spiced with fresh rosemary leaves and chopped garlic.

TECHNICAL ANALYSIS

Varieties:	100% Merlot
Residual sugar: 2.4 g/L	pH: 3.52
Alcohol: 14.38%	TA 5.4g/L
Winemaker:	Herman Du Preez
Cellar Master:	Tertius Boshoff