



Meerlust Merlot 2007

main variety Merlot

vintage 2007

analysis alc: 14.0 | ph: 3.45 | rs: 2.9

type Red

producer Meerlust Estate

style Dry

winemaker Chris Williams

wine of Stellenbosch

tasting notes

Deep, youthful purple colour with a ruby rim. A typical Merlot nose with juicy plum and mulberry fruit, lifted spiciness and hints of dark chocolate and graphite. The palate offers generous, ripe, pure Merlot fruit with refreshing acidity, structured yet silky tannins and pronounced length and minerality.

ageing potential

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

blend information

86% Merlot, 14% Cabernet Franc

food suggestions

Red meats, game and strong cheeses

in the vineyard

Selected from 26 year old, Estate-grown Merlot plantings situated on clay-rich Oakleaf, Vilafontes and Klappmuts soil. 40% vendage vert (green harvesting cluster removal) at 60% veraison to ensure concentration and even-ripening.

in the cellar

Grapes hand-picked & selected before crushing. Fermentation in stainless steel tanks with partial un-innoculated fermentation. Daily remontage and delistage for gentle extraction. A portion of the wine was given extended maceration on the skins for five weeks before pressing. Malolactic fermentation proceeded in 300 litre French oak Hogsheads. Maturation in 60% new Nevers French oak, 40% second fill Nevers for 16 months before bottling. The Meerlust Merlot 2007 is a blend of 86% Merlot and 14% Cabernet Franc for structure.