



Meerlust Merlot 2008

main variety Merlot

vintage 2008

analysis alc: 15.0 | ph: 3.47 | rs: 2.9 | ta: 6.2

type Red

producer Meerlust Estate

style Dry

winemaker Chris Williams

wine of Stellenbosch

tasting notes

Deep, 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

85% Merlot, 15% Cabernet Franc

food suggestions

Red meats, game and strong cheeses

in the vineyard

Selected from 27 year old, Estate-grown Merlot plantings situated on clay-rich Oak leaf, Vilafontes and Klappmuts soil. 40% vendage vert (green harvesting cluster removal) at 60% veraison to ensure concentration and even-ripening.

about the harvest

Grapes hand-picked & 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 four 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 17 months before bottling. The Meerlust Merlot 2008 is a blend of 85% Merlot and 15% Cabernet Franc for structure.