



MEERLUST

MERLOT 2020

TERROIR

Our Merlot is a true expression of the variety as grown on the Meerlust estate and draws fruit from two of our four distinctive terroirs. Each terroir provides a unique element to the final blend.

Compagniesdrift - The soils from this warm north facing slope are predominantly formed from weathered granite. The wines originating from this granitic hilltop are expressive and bold in structure, mainly due to the coarse gravelly texture and sufficient soil depth to promote long and even ripening.

The Quarry - The extremely rocky terrain consisting of greywacke with interbedded shales provides a unique substrate for vines. Shallow rooted vines on this cool and windswept foot slope leads to wines with characteristic red fruit with exceptional length, detail, and precision.

SEASON

Good rainfall during the winter and long uninterrupted cold spells meant reserves were adequately replenished and cold requirement easily met. A very dry and hot spring followed by a moderate growing season resulted in even budding and slower than normal, even ripening – especially beneficial for our late ripening varieties

VINIFICATION

This wine consists of 87% Merlot, 8% Petit Verdot and 5% Cabernet Franc. It is made up of a few individual parcels that are all fermented separately before undergoing malolactic fermentation in 300 L barrels. After 8 months in barrel, the final components were selected and blended and given another 10 months in barrel for harmonization before bottling

TASTING NOTES

Deep red with purple edges. Typical Merlot characteristics on nose with ripe plum and dark cherry notes underpinned by some dried herbs and oak spice. The palate is generous, while still delicate on the finish, showing complex cherry tobacco flavours coupled with a fine acidity. This wine shows the elegance and fruit purity of the 2020 vintage and as with all Merlot's from the estate, will age gracefully and will gain in complexity and suppleness of tannin for many years to come. **Ageing Potential** – 10 - 15 years, provided wine is stored in ideal cellar conditions

ANALYSIS

Residual Sugar	:	2.55 g/l.
pH	:	3.58
Total acidity	:	5.65 g/l.
Alcohol	:	14.9 vol %