



Meerlust Merlot 2012

main variety Merlot

vintage 2012

analysis alc: 13.5 | ph: 3.49 | rs: 2.3 | ta: 6.2

type Red

producer Meerlust Estate

style Dry

winemaker Chris Williams

taste Fruity

wine of origin Stellenbosch

body Full

tasting notes

Deep, youthful purple colour with a ruby rim. Intense dark brambly fruit on the nose, mulberry and damson plum with hints of dark chocolate and spice, tempered by a stony minerality. 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

89% Merlot, 11% Cabernet Franc

food suggestions

Red meats, game and strong cheeses. Ideally served at 18°C – 19°C

in the vineyard

Selected from vineyards of 22 year old Estate-grown Merlot plantings situated on well drained yet 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 and selected before crushing.

in the cellar

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 two weeks before pressing. Malolactic fermentation took place in 300 litre French oak Hogsheads. Maturation in 60% new Nevers French oak, 40% second fill Nevers for 18 months before bottling. The Meerlust Merlot 2012 is a blend of 89% Merlot and 11% Cabernet Franc for structure, acidity and perfume.