

Meerlust Merlot 2004

main variety Merlot

vintage 2004

analysis alc: 14.38 | ph: 3.66 | rs: 1.7 | ta: 5.44

type Red

producer Meerlust Estate

winemaker Chris Williams

wine of Stellenbosch

tasting notes

Intense, deep plum-black colour with cerise rim. The nose is vivacious with ripe plum, mulberry and creamy fruit with hints of fennel, ink and spices. The palate is rich and opulent densely packed with ripe Merlot fruit and supported by silky soft, sleek tannins. The wine has excellent length with a lingering aftertaste.

ageing potential

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

blend information

88% Merlot, 12% Cabernet Franc

food suggestions

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

in the vineyard

Harvested from 24 year old Merlot plantings situated on clay-rich Oakleaf, Vilafontes and Klapmuts soil. 40% vendage vert (green harvesting cluster removal) at 60% veraison to ensure concentration and even-ripening.

about the harvest

Hand picked.

