



Meerlust Merlot 2022

main variety Merlot

analysis alc: 14.01 | ph: 3.56 | rs: 2.35 | ta: 5.55

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| type Red | producer Meerlust Estate |
| style Dry | winemaker Altus Treurnicht |
| taste Fruity | wine of Stellenbosch |
| body Full | |

tasting notes

Deep ruby red. Typical Merlot notes of black plum, dark cherry, dried herbs underpinned by mocha and tobacco. The palate is generous with juicy dark fruit, while still delicate on the finish, showing complex cherry tobacco flavours coupled with a fine acidity. This wine shows 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

blend information

100% Merlot

in the vineyard

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.

about the harvest

Higher than the long-term average rainfall was recorded during the winter months leading up to the 2022 harvest. Soil profiles were well saturated at the beginning of the growing season with bud break being delayed due to low soil temperatures for up to nine days compared to the previous year.

Exceptional summer rainfall resulted in lush canopies with high growth rates due to access to water and higher mean temperatures recorded in the growing season.

Although bud break occurred later, flowering and veraison only differed a day or two from the previous season. The pace of the season was slowed down by a dry and warm temperatures recorded during the ripening period this led to harvest starting later.

This resulted in good hang times, minimal harvesting pressure due to lower yields enabling the picking of grapes at optimal ripeness levels. Wines of this season shows finesse and fruit freshness coupled with a fine tannin structure

in the cellar

This vintage is 100% Merlot. It is made up of a few individual parcels that are all fermented separately before undergoing malolactic fermentation in 300 L barrels. After 6 months in barrel, the final components were selected and blended and put back to barrel for 12 months in 40% new French oak for further maturation before bottling