



MEERLUST

MEERLUST RED 2011

SOIL TYPE

Decomposed granite mixed with clay.

The Meerlust Red 2011 is a blend of 52% Merlot, 33% Cabernet Sauvignon, Merlot, 10% Cabernet Franc and 5% Petit Verdot. All the vineyards were green harvested during veraison to reduce yield, increase concentration, tannin ripeness and fruit definition.

VINIFICATION

The grapes were handpicked and fermented separately before undergoing malolactic fermentation in new and seasoned oak, before selection, blending and bottling. The 2011 Meerlust Red was barrel aged in 55% new Nevers and 45% second fill casks.

TASTING NOTES

The wine has an intense, dark purple colour with a violet rim. Bright and vivacious in the glass, very youthful. The nose is expressive with powerful cassis, plum, exotic spice and hints of floral aromas. On the palate the wine is medium bodied with intense flavours of crushed black fruit, cassis, vanilla and dark chocolate. The tannins are very soft and silky with fresh acidity and a focused, linear flavour profile. The wine has a persistent and long lasting aftertaste.

ANALYSIS

Residual Sugar	:	2.3 g/l
Alcohol	:	14
pH		3.60
TA		6.1

AGEING POTENTIAL

8-10 years from vintage date.

IDEALLY SERVED AT

18°C – 20°C

COMPLEMENTS

Venison, game, pot roast and noble cheese