



Stellenrust Merlot 2014

main variety Merlot

vintage 2014

analysis alc: 14.2 | ph: 3.5 | rs: 2.6 | ta: 6.0

type Red

producer Stellenrust Wine Estate

style Dry

winemaker Tertius Boshoff

wine of origin Western Cape

tasting notes

This wine offers blackcurrant and ripe plum with some liquorice tones. The oak opens up to a creamy palate and enhances velvety tannins with a sweet and sour tang.

blend information

100% Merlot

food suggestions

This Merlot offers nice sweet plum flavours which will complement oven roasted venison, spiced with splashes of fresh rosemary leaves and chopped garlic.

in the vineyard

The vines used for this wine comes from a North-Eastern sloped block of vineyards on our Bottelary property – all trellised vines under irrigation aged 19 years and planted to clay soils.

about the harvest

Grapes are picked between 24° to 25° Balling.

in the cellar

Grapes were crushed and allowed cold maceration for up to 2 days. It is then inoculated with imported French yeast strains. Fermentation happens at between 23-28 degrees Celsius and regular punch downs are done every 4-6 hours. After skin contact of 7 days, the juice is drained from the skins for malolactic fermentation. It is then drawn into French oak barrels for an 12 month maturation period.