



Zevenwacht Merlot 2010

main variety Merlot		vintage 2010	
analysis	alc: 14.5	ph: 3.43	rs: 4.7 ta: 6
type Red		producer Zevenwacht Wine	
style Dry		winemaker Jacques Viljoen	
		wine of origin Stellenbosch	
body Full			

tasting notes

Rich and generous with plush concentrated flavours of plums, chocolate and a combination of red and black cherries. Waves of up front ripe red fruit, ripe strawberries with hints of red cherries that cover the palate from start to finish. For those with a fondness for a softer yet full-bodied Merlot, then this is your investment wine - a wine that, with maturation, will reward you handsomely.

ageing potential

Will reward you handsomely with some maturation between 3 - 6 years.

blend information

100% Merlot

food suggestions

Terrific with meaty fish such as Tuna or Salmon or with goat's cheese on a wild mushroom and spinach salad or a tasty pizza but make up your preferred combination.

in the vineyard

Two very different vineyards in Stellenbosch supplied the fruit for this wine. The first site, 300m above sea level on the north facing slopes of the Banhoek area, provides bright and juicy fruit with good acidity, tannic weight and absolute fruit density on the palate. The second vineyard on the South Western slopes of Polkadraai Hills, offers Ribena Ripeness, Generosity and length on the palate. Although soil types differ between the site, they all have some form of decomposed granite lying over structured clay subsoil allowing for ample drainage and water retention when required.

in the cellar

2010 allowed for beautiful, ripe red fruit with awesome tannin ripeness and concentration. Berry size was small resulting in dense colouration with a very high total extract of 36.3g/l in the wine. We used only free-run wine. This selection was aged in 300L barrels one third new, a third second fill and the balance third fill for 15 months. An awesome well balanced and concentrated wine.