



EST 1941

Boland Cellar - Classic Selection *Merlot*

RANGE INTRODUCTION

The Classic Selection range of prime cultivar-specific wines comprises distinct, carefully blended wines from different parts of the renowned Paarl wine region. The style is marked by climatic and maritime influences of the nearby ocean and the Boland mountains that result in fresh, fruit-driven wines reflecting typical varietal character and flavour.

VINEYARDS

The vineyards are situated in the prime Paarl area with varying climatic zones at Paardeberg and Philadelphia, where grapes ripen at different times and can be carefully selected for our Classic Selection range. Granite soils provide freshness to the wine, while shale soils contribute to good fruit structure, resulting in a full mouthfeel. Minimal irrigation and the monitoring of water stress levels ensure the vines remain healthy and that the flavours are concentrated in the grapes.

WINEMAKING

The grapes were harvested at about 24° Balling, followed by de-stemming and cold-soaking for 24 hours. Fermentation started after selected commercial yeast was added. Alcoholic fermentation lasted 14 days, after which the wine went through malolactic fermentation in steel tanks and second-fill barrels to ensure a softening of compounds, resulting in an elegant smoothness on the palate. Gentle wood-maturation in older barrels for some three months adds complexity and elegance.

TASTE AND FOOD PAIRING

This elegant Merlot shows layers of fruitcake and cherry on the nose, which follow through on the palate. Hints of wood-spice and savoury notes linger with a smooth finish. An elegant wine with typical cultivar character. Delicious with red meats such as fillet or seared steak, it is also delightful on its own.

ANALYSIS

Vintage 2019

Alcohol	13.5%	pH	3.47
Total Acidity	5.6 g/L	Residual Sugar	3.1 g/L
Total Sulphites	108 mg/L		

