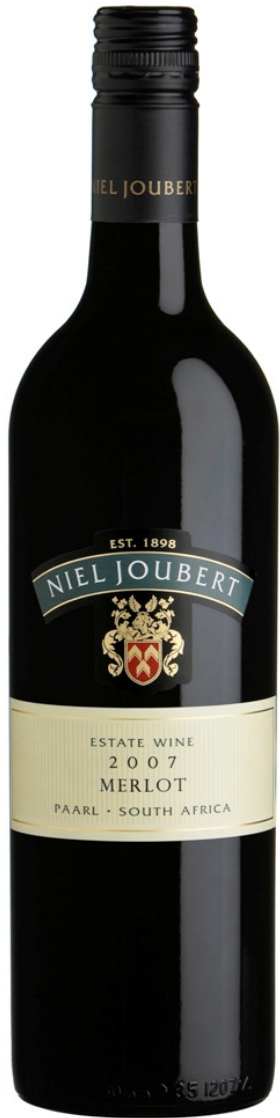


NIEL JOUBERT

Merlot 2007



Grape Varietals: 100% Merlot

Alcohol: 14.58%

pH: 3.64

Acidity: 4.9g/l

Residual Sugar: 3.3g/l

Vineyards:

Located on the higher slopes of the farm facing north and north west. The deeper soils do well for this variety as allow for minimal radiation and maximum concentration of fruit character. Harvested fairly early.

Winemaking Note:

Grapes were at a sugar level of 25°B. The pulp underwent a cold soak for 1 day before fermentation at 22°C for 8 days. The pulp was then pressed before malolactic fermentation took place. 10% of this wine is matured in small French oak barrels, prior to re-blending with the remainder.

Tasting Note:

Deep core with bright, purple grainy rim. Mulberries and ripe plum explode on the nose with hints of coffee and chocolate to follow. Then more ripe plum. All repeats in the mouth where waves of plum are inter woven with coffee and mulberries. Fairly firm tannins give good support in rich, fruity finish.

Enjoy:

Easy to drink now yet will make good partner to wide range of foods.

Niel Joubert Wines

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