



BLOEMENDAL

WINE ESTATE



Waterlily Merlot 2011

Grapes: 100% Merlot
Origin: Estate grown, Durbanville
Date of Picking: March 2011

Production Method & Ageing:

Handpicked grapes de-stemmed and crushed at the cellar. The wine fermented on the skins in open top fermenters for a period of 15 days with twice daily punch downs to assist extraction. After pressing the wine underwent malolactic fermentation in tanks. Aged in 300L French oak barrels for 16 months, 2nd and 3rd fill barrels used.

Tasting note/ ageing ability/ recommendations:

An intense colour and youthful mulberry and cassis aroma leads to a supple, yet classically dry tannin structure on the palate. Merlot's slightly higher acidity and lighter body is a perennial lunch time favourite.

Volume Produced:

| | |
|----------------------|--------------------|
| Capacity: | Number of Bottles: |
| 750 | 3940 |
| Seals Allocated: | Litres: |
| 6846 716354 - 720293 | 2955 |

Laboratory Report:

| Alcohol Vol % | Residual sugar g/l | Total acid g/l | PH |
|------------------|--------------------------|----------------------|------|
| 14.24 | 2.0 | 5.5 | 3.60 |