

**LABRI** 1694  
FRANSCHHOEK



Winemaker	
Alcohol	13.5 % vol
pH	3.66
RS	2.2 g/l
Total Acid	5.3 g/l
Total extract	31,5g/l

#### CHARACTERISTICS

Type Red

Style Dry

WOODED

Appellation Franschhoek

## LA BRI MERLOT 2008

### WINEMAKERS NOTES

The wine displays a concentrated red mulberry colour. The nose shows ripe red berry compote, cherries and fresh prunes, layered with dried herbs. Supple berry fruit, great structure, palate friendly, harmonious tannins

### THE HARVEST

Single Vineyard grapes were hand-picked from the Estate at 23,5 TO 24°B. Yields were kept low: 6 tons/ha

### IN THE CELLAR

Malolactic fermentation took place in barrel and the wine was then aged for 24 months in 300Lt French oak barrels. The new wood component was 60%

### FURTHER AGEING/CELLARING

Decanting, is highly recommended to allow wine to offer amplified aroma's and enhanced mouth feel

### BOTANICAL SKETCH

#### *Amaryllis belladonna* (March Lily)

An extremely beautiful and elegant, pink flower that occurs naturally around the Cape. The cultivar **Merlot** is also linked to being an elegant, refined and feminine wine. *Amaryllis* is Greek feminine and is named after a beautiful shepherdess. The specific epithet *belladonna* means beautiful lady. The common name *belladonna* originates from its historic use by women - drops prepared from the Belladonna plant were used to dilate women's pupils, an effect considered attractive

### FOOD MATCHING

Any Thai or spicy meat dish or game bird