

LABRI 1694
FRANSCHHOEK



Wine Analysis

Alcohol	14.0 % vol
pH	3.63
RS	1.3 g/l
Total Acid	5.7 g/l

CHARACTERISTICS

Type Red

Style Dry

WOODED

Appellation Franschhoek

LA BRI MERLOT 2009

WINEMAKERS NOTES

The wine displays a dark concentrated garnet red colour. The nose shows dark berry compote, cherries and dark chocolate, layered with dried herbs. Intense blackberry fruit, firm structure, palate friendly with 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 an even mix of 300Lt and 225 Lt French oak barrels. The new wood component was 25%

FURTHER AGEING/CELLARING

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

BOTANICAL SKETCH

Our wines are linked to a specific flower – the characteristics of the wine are symbolized by that particular flower on the label.

Amaryllis belladonna (March Lily)

An extremely beautiful and elegant, pink flower that occurs naturally around the Cape. The cultivar **Merlot** is also seen as being an elegant, refined and feminine wine. 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.