

Meerlust

Meerlust Merlot

Stellenbosch, Western Cape, South Africa

2023



Technical Information

Style: Still, Red

Varietal(s): 100% Merlot

ABV (%): 14.5

pH: 3.59

Residual Sugar (g/L): 2.2

Total Acidity(g/L): 5.6

Volatile Acidity(g/L): -

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:

Organic: No

Biodynamic: No

Sustainable certification: Yes

Vineyard & Viticulture Practice

Meerlust Merlot 2023 is sourced from two of the estate's four distinctive terroirs. Compagniesdrift is a warm north-facing slope with weathered granite soils, producing wines with expressive fruit and bold structure due to coarse gravel and good soil depth. The Quarry is a cool, windswept foot slope with extremely rocky greywacke and interbedded shales. Its shallow-rooted vines contribute red-fruited detail, length and precision to the final 100% Merlot blend.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 6009648622609

Bottle Weight (g): 1400

Bottle Dimension (mm): H310, Dia78

Type of Closure: Cork

Case Size: 6X75CL

Case Weight (g): 870

Case Dimension (mm): L320 x W160 x H242

Vintage Notes

The 2023 growing season began mild and dry, benefiting earlier-ripening varieties and limiting berry size and yields, which supported concentration in the red wines. The ripening period was generally cool, helping early cultivars while creating challenges for later-ripening varieties. Rapid flavour development allowed most vineyards to be harvested before significant rains arrived. The vintage produced bright, flavourful wines with good extraction, balanced pH and acidity.

Vinification

Meerlust Merlot 2023 is made from 100% Merlot and composed of several individual parcels, each fermented separately. The components underwent malolactic fermentation in 300-litre barrels. After six months in barrel, the final components were selected and blended before returning to barrel for a further 12 months of maturation. The wine was aged in French oak, with 40% new barrels, supporting structure, texture and complexity before bottling.

Tasting Notes

Deep ruby red in colour. The nose shows ripe black plum, dark cherry and dried herbs, underpinned by dark chocolate and oak spice. The palate has a concentrated dark-fruit core, balanced by lifted acidity and a delicate finish. Medium to full-bodied, it combines intensity, fruit purity and polished structure, with the freshness and concentration of the 2023 vintage. It will gain complexity and tannin suppleness with further ageing.

Food Pairing

Pair with roast duck, lamb cutlets, beef fillet, mushroom pasta, pork belly, lentil dishes, grilled aubergine, mature cheeses or herb-led Mediterranean cooking.