

# EAGLES' NEST

CONSTANTIA

## EAGLES' NEST MERLOT 2006

Variety: Merlot  
Bottling date: November 2007  
No. of bottles: 12 350

### RATING

Platter's 2010 - 4 stars  
IWSC 2008 - Best in Class



### ANALYSIS

Alcohol	14.02%
Sugar	1.8 g/l
TA	6.0 g/l
pH	3.54
TSO2	113 mg/l
FSO2	38 mg/l

### TECHNICAL NOTES

Vineyards aged three to four years with varying aspects and heights were harvested for this wine; the latter contributing to complexity of flavour. The grapes were hand-picked, de-stalked and crushed into medium sized open top fermenters. Punch downs or pump overs took place three to four times daily, depending on extraction required – this was ascertained by twice-daily tastings by the winemaker. Fermentation was kept at a constant temperature of 24-28°C. After 12 days, at completion of fermentation, the free run wine was drawn off and the skins pressed in a pneumatic bag press. The wine was racked into first-, second- and third-fill French oak barrels from three different coopers for malolactic fermentation, and racked three times during maturation. After 18 months in barrel, the wine was blended in tank, lightly filtered and bottled in November 2007.

### DESCRIPTION

The colour of the wine is gorgeous plum with a deep garnet rim. On the nose, there is an array of raspberries, blackberries and deep red cherries that open into hints of mocha and coffee. An underlying spiciness shows quite powerfully - giving indication of the cool climate. This profile carries through to entry on the palate, with ripe red berries and prominent spiciness, lingering in an elegant finish where ripe, soft tannins carry the flavours through. The wine is ready to drink now or can be cellared until 2013.

