



# EAGLES' NEST

— CONSTANTIA —

Eagles' Nest, located on the crest of Constantia Nek pass, is nestled at the foot of the awe inspiring Table Mountain. This pristine and boutique family owned vineyard has in recent years gained a striking reputation for both its beauty and award winning wines.

Uniquely characteristic of its wines is its signature of finesse, derived from the cooler climate conditions its vines are exposed to as a result of its elevation and close proximity to the oceanic body that is False Bay, thus delivering very distinctive wines not found elsewhere in South Africa.

Quality and consistency is paramount at Eagles' Nest. Our unique terroir, combined with meticulous attention to detail in the vineyards and cellar, yields wines that are the epitome of elegance and balance.

## ANALYSIS:

**Variety:** Merlot 92%; Cabernet franc 8%

**Wine of Origin:** Constantia

**Soil:** Clay [Hutton] & Decomposed Granite

**Hectares:** 4.1

**Bottling date:** February 2017

**Alcohol** 14.0 vol % | **Sugar** 3.0 g/l | **TA** 5.6 g/l | **pH** 3.56 |

**TSO2** 68 mg/l | **FSO2** 19 mg/l

# Merlot 2015





## Production:

The vineyard aspects range from North East to North West, against rugged mountain slopes. All grapes were hand-picked, hand sorted and crushed into medium sized open top fermenters. Punch-downs and pump-over's were performed three to four times per day, these practices being determined by twice daily tastings of the tanks. Fermentation took 9 days to complete, after which the free run wine was drawn off and the skins pressed separately. The wine was then racked into first, second and third fill French oak barrels where malolactic fermentation took place. Six different cooperages were used, each specifically chosen to complement the different nuances of this very complex wine. During maturation, the wine was racked three times. After 18 months in barrel the best barrels were racked to tank and blended to create a harmonious finished product. A light filtration preceded bottling in February 2017.

## Description:

This wine exhibits a deep plum colour. The nose is inviting with red currants and black cherry, combined with subtle spice and tobacco leaf aromas. The palate is a multi-layered array of red and black berry fruit, enveloped by smooth rich tannins. Hints of rosemary and olive tapenade give a pleasant herbal freshness. As with all Eagles' Nest reds there is a subtle peppery savouriness that makes this wine both distinctive and gives testament to its origin on a cool wind-swept mountainside. Although ready to drink now this wine will benefit from correct cellaring until 2025.

## Awards:

**Eagles' Nest Merlot 2015:** Winemag Merlot Report 2019: 90 Points (Top 12) | Decanter World Wine Awards 2019: 90 Points

**Eagles' Nest Merlot 2014:** Trophy Winner: Best Merlot: 2018 Old Mutual Trophy Wine Show | Decanter World Wine Awards 2018: 90 Points | Tim Atkin SA Report: 90 Points | Neal Martin – Vinous – 90 Points | 4.5 Stars, 2019 Platter Wine Guide

**Eagles Nest Merlot 2013:** Wine Advocate: 90 Points | SAWI Awards 2017: Grand Gold | Tim Atkin SA Report 2016: 91 Points

**Eagles Nest Merlot 2012:** Tim Atkin SA Report 2016: 91 Points | Old Mutual Trophy Wine Show Top 3 | SAWI Awards 2016: Grand Gold | Gold: Michelangelo Wine Awards | 4.5 Stars, 2016 Platter Wine Guide

**Eagles Nest Merlot 2011:** Tim Atkin SA Report 2015: 92 Points | 4.5 Stars, 2016 Platter Wine Guide

**Eagles Nest Merlot 2010:** 4.5 Stars, 2015 Platter Wine Guide | Wine Advocate: 90 Points

**Eagles Nest Merlot 2009:** Veritas Double Gold (2013) | Winemakers Choice Awards: Diamond (2014) | 4.5 Stars, 2014 Platter Wine Guide | Tim Atkin SA Report 2014: 91 Points | Decanter World Wine Awards 2013: Silver (Ranked within top 15% of wines entered) | International Wine and Spirit Competition 2013: Silver

**Eagles Nest Merlot 2008:** La Sélection - Médaille d'Or Switzerland (2012) | Four Stars Classic FM Wine Magazine | Classic FM Wine Magazine: Tied Best Merlot (2012) | 4.5\* 2013 John Platter Guide(5\*Nominee)



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