

**EAGLES' NEST MERLOT 2010**



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 (38 Ha in size) 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.

**Variety:** Merlot  
**Bottling date:** February 2012  
**No of bottles:** 18 000

**Analysis:**  
**Alcohol** 14.0 vol % | **Sugar** 2.6 g/l | **TA** 5.5 g/l | **pH** 3.56 | **TSO<sub>2</sub>** 50 mg/l | **FSO<sub>2</sub>** 18 mg/l

The grapes for this wine were the fourth and fifth vintage off eight and nine year old vines. The vineyard aspects range from east to north, and are perfectly positioned for these Bordeaux varieties. All grapes were hand picked, de-stalked and crushed into medium sized open top fermenters. Punch-downs and pump-overs were performed three to four times per day, these practices being determined by twice daily tastings by the winemaker. This ensured that at all times the fermenting must evolved to embody the desired style. The fermentation temperature was controlled between 24 and 30 degrees Celsius. Fermentation took 9 days to complete, after which the free run wine was drawn off and the skins were pressed in a 3.5 ton pneumatic bag press. The wine was then racked into first, second and third fills barrels where malo-lactic 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 twice. After 16 months in barrel selected barrels were racked to tank and blended to create a harmonious finished product. A light filtration preceded bottling in February 2012.

This 2010 vintage shows a touch more complexity than its predecessor, taking full advantage of more mature vines. Meticulous attention in the vineyard and cellar combine to produce a wine that's nose is a textured array of gorgeous ripe berry fruit, complemented by nuanced baking spice and crushed pepper. The fruit is vibrant, complex and pleasantly focused by bright acidity. On the palate the delicious dark berry fruit of the nose is carried through to the taste buds and they combine harmoniously to give a rewarding taste sensation. Flavours are supported by juicy tannins and extend into a persistent aftertaste. This wine is ready to drink now and will improve with correct cellaring up to 2022

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

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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)

INTRODUCTION

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