

EAGLES' NEST MERLOT 2011



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 reputation for both its striking beauty and award winning wines.

Uniquely characteristic of its wines is a 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.

Varieties: Merlot 85%; Cabernet franc 10%; Cabernet Sauvignon 3%;
Petit Verdot 2%
Bottling date: December 2012
Hectares: 4,1 ha

Analysis:
Alcohol 14.0 vol % | **Sugar** 2.9 g/l | **TA** 5.2 g/l | **pH** 3.53 | **TSO₂** 63 mg/l | **FSO₂** 17 mg/l

The grapes for this wine were the fifth and sixth vintage off nine and ten year old vines. The vineyard aspects range from East to North, and are perfectly positioned for these Bordeaux varietals. All grapes were hand-picked, de-stalked 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. This ensured that at all times the fermenting must evolved to embody the desired style. Fermentation took 9 days to complete, after which the free run wine was drawn off and the skins separately pressed. 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 the best barrels were racked to tank and blended to create a harmonious finished product. A light filtration preceded bottling in December 2012.

This 2011 vintage exhibits enticing red berry intensity, showing pedigree from a riper vintage and more mature vines. Meticulous attention in the vineyard and cellar combine to produce a wine that's nose is a textured array of gorgeous red berry fruit, complemented by nuanced savoury spice and crushed pepper. The fruit is vibrant, complex and focused by bright acidity. On the palate the delicious dark cherry 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 2023.

Eagles Nest Merlot 2011

Tim Atkin SA Report 2015: 92 Points | 4.5 Stars, 2016 Platter Wine

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)

INTRODUCTION

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AWARDS

