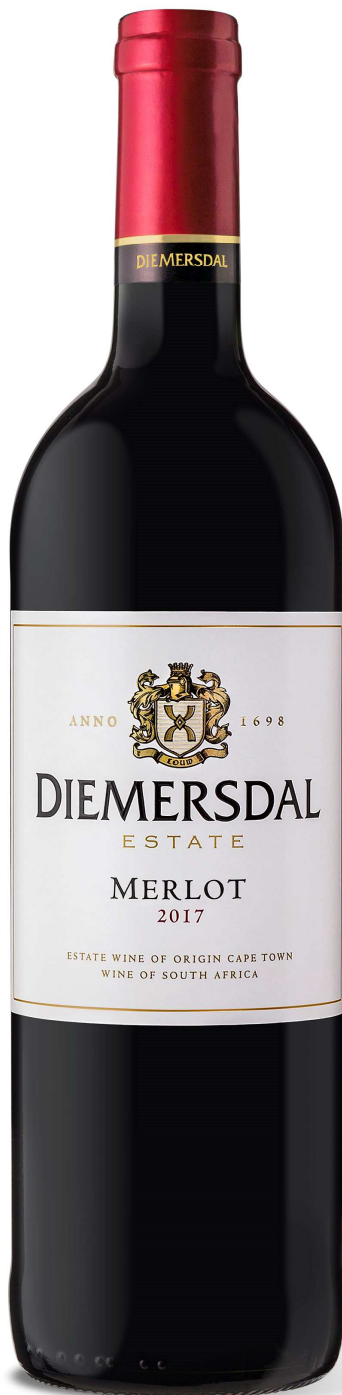




DIEMERSDAL

Diemersdal Merlot 2017



Origin: Durbanville; South Africa

Blend: 100% Merlot

Analysis:

Alc:	14.57%
Total Acid:	6.3 g/l
RS:	1.8 g/l
pH:	3.41

Viticulture:

Yield:	12 t/ha
Trellising:	4 wire Perold
Age of vines:	20 years

Terroir:

The vines are rooted in deep red Hutton soils on north-facing slopes, catching the southerly breezes of summer and the frontal winds that punish the Cape from the north in winter. Cool growing conditions on exposed aspects, as well as the practise of dryland farming, sees the fruit develop slowly, drawing maximum variety expression on the vine. The result is tight bunches of small berries, ideal for making wines of structure, elegance and refinement.

Oenology:

In the vineyards, canopy management were practised to ensure colour concentration. The grapes were harvested at optimum ripeness. Fermentation in open- and closed fermenters. Punch-downs and pump-overs every 3-4 hours controlled at 25°C to 28°C. Post fermentation maturation on the skins for 2 weeks. MLF completed spontaneously in tanks before the wine was racked into 225L French oak barrels.

Maturation:

12 months oak maturation in 30% new 225L French oak barrels.

Winemaker's notes:

The nose seduces with beautiful ripe blackberry and dried fruit aromas along with spicy undertones. This wine is well structured with elegance and mouth filling fruit flavours. Hints of cedar wood, mint and spice flavours follow through on the palate. This is a rich wine that is ready to be enjoyed now, but will last with years to come.

Food suggestions:

An ideal wine to enjoy with venison or spicy risotto.