

Douglas Green Merlot 2003

Colour: Dark ruby of medium depth with a bright strawberry edge.

Nose: Pleasant complexity of ripe black cherry and plum fruit aromas layered by earthy mineral and spice nuances.

Palate: A soft lush juicy smooth entry with cranberry and ripe red cherry flavours supported by firm yet friendly tannins and slick oak integration with a well balanced long aftertaste of coffee & plums.

Overall: A medium to full bodied Merlot of pleasing intensity with a smooth soft nature making it accessible early although well supported by firm ripe tannins that provide the structure for further development.

Smoked meat and game dishes, full flavoured chicken casseroles, cottage pie, vegetarian lasagne and bacon quiche.

variety : Merlot | 100% Merlot

winery : Douglas Green Wines

winemaker : Jaco Potgieter

wine of origin : Coastal

analysis : alc : 14.11 % vol rs : 2.7 g/l pH : 3.48 ta : 5.05 g/l va : 0.36 g/l so2 :
83 mg/l fso2 : 48 mg/l

type : Red **style :** Dry **body :** Medium **taste :** Fragrant

pack : Bottle

in the vineyard : Grapes are selected from defined areas of the Cape for terroir specificity and varietal style.

in the cellar : Grapes are vinified separately in 6 cellars where our oenologist has strictest control over every process. Blending across vineyard sites is crucial in producing this top quality fruit driven style.

