

Stonecross Merlot/Pinotage 2004

A well-balanced wine with good depth of colour. Rich plum and chocolate-cherry flavours, with a hint of smokiness on the palate. Ripe fruit flavours of the Pinotage are complemented by the layers of soft tannins and full round palate of the Merlot. Wood is delicately noticeable on nose. Wood, fruit and tannins are well integrated into each other.

Meat: Cottage pie, savory mince, chicken in red wine, pork crackling and pickled tongue. Creamy sauce pastas, vegetarian pasta. Herbs and sauces: Basil, tomato and cream sauces and red wine sauce.



variety : Merlot | 60% Merlot, 40% Pinotage

winery : Deetlefs Estate

winemaker : Kobus Deetlefs

wine of origin : Rawsonville

analysis : alc : 13.64 % vol rs : 4.48 g/l ta : 6.09 g/l so2 : 90.00 mg/l fso2 : 40.00 mg/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle



ageing : A multi-dimensional wine exhibiting excellent ageing potential.

in the vineyard : Merlot

Rootstock: 101-14/ 8-7

Clone: M012/181

Plant Date: 1998

Hectares: 6 ha

Average Ton: 12 t/ha

Trellising System: 4-wire vertical Perold

Irrigation System: Drip

Pinotage

Rootstock: 101-14

Clone: P148A

Plant Date: 1995

Hectares: 10 ha

Average Ton: 12 t/ha

Trellising System: 4-wire vertical Perold

Irrigation System: Drip & Micro

about the harvest: Grapes were selectively picked, attention paid to avoid green tannins that are normally present in the ripening stage.