

## Dellrust Merlot 2002

The result is a soft but full-bodied wine with fresh fruity flavours.

**variety :** Merlot | 100% Merlot

**winery :** Dellrust Wines

**winemaker :** Albert Bredell

**wine of origin :** Coastal

**analysis :** alc : 14.5 % vol   rs : 2.8 g/l   pH : 3.55   ta : 5.7 g/l

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

**pack :** Bottle

**in the vineyard :** When the focus on Dellrust shifted to the production of top quality bottled wines, the first thing that needed attention was our vineyards. Scientific methods were used to select sites and cultivars for new plantings. The Merlot vineyard, from which grapes were selected for this wine was one of the first blocks to be planted according to the new methods. Soil analysis and preparation was done in 1998 and the vines were planted in 1999. The vines were also trellised to help with future vine development, canopy control and crop control.

**about the harvest:** Cool sea breezes from False Bay allowed slow even ripening and maximum development of flavours in the grapes. Grapes were picked at 24° Balling.

**in the cellar :** After crushing and destemming the grapes were fermented in closed fermenters. Regular pumpovers ensured maximum colour extraction and fermentation temperature was maintained between 24-26°C. After fermentation the wine and skins were separated and the wine was pumped into a tank where it underwent malolactic fermentation. Hereafter the wine was aged in small French oak barrels for twelve months. The wine was then filtered and bottled and allowed to mature in the bottle for a further twelve months prior to release.

