

## **Drostdy Hof Merlot 2004**

Colour: Bright ruby red

Bouquet: Subtle berry aromas with delicate cherry in the background Taste: Medium-bodied with ripe succulent fruit and slight oak spices

An ideal partner to pasta and red meat dishes.

variety: Merlot | 100% Merlotwinery: Drostdy-Hof Wineswinemaker: Thinus Krugerwine of origin: Coastal

analysis: alc:14.02 % vol rs:4.8 g/l pH:3.5 ta:6.60 g/l

type: Red style: Dry body: Medium taste: Fruity

pack : Bottle

**ageing:** It can be enjoyed now, but has been structured to gain complexity with maturation over the next few years.

**in the vineyard**: The grapes were sourced from Stellenbosch, Malmesbury, as well as Worcester and Robertson. The vineyards, ranging in ages from 8 to 20 years, were planted in a combination of decomposed granite and Glenrosa soils on Filloksera resistant R99 R110 and 101-14 rootstocks. Situated on south/south-westerly facing slopes the vineyards yield an average of six to eight tons per hectare.

**about the harvest:** The grapes were harvested by hand at between  $23\hat{A}^\circ$  and  $26\hat{A}^\circ$  Balling.

**in the cellar:** The juice was fermented for five days on the skins and after pressing, fermentation was continued without the skins. Once malolactic fermentation had been induced, the wine was matured in a combination of new, second-fill and third-fill French oak.



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