

Dellrust Three Vines 2003

Three of the best in One! - New Dellrust Blend

Veritas 2005 - Bronze

A blend of Merlot(40%), Pinotage(33%) and Shiraz(27%). Vinified separately to capture the characteristics of each cultivar and aged for twelve months in small oak barrels to add complexity. Full bodied with red berries and spice well rounded off by smoky oak. Three of our champions in one.

variety : Merlot | 40% Merlot, 33% Pinotage, 27% Shiraz

winery : Dellrust Wines

winemaker : Albert Bredell

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 2.8 g/l pH : 3.7 ta : 5.9 g/l

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

pack : Bottle

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ageing : Recommended maturation of 3-5 years from vintage.

in the vineyard : Specially selected grapes from our Merlot-, Pinotage- and Shiraz vineyards were vinified separately to enhance cultivar characteristics. These wines were fermented in different steel tanks, each with different styles and techniques.

Merlot

The Merlot was made from the MO 36 clone

Pinotage

The Pinotage was selected from a combination of wine made from a 5-year-old block and an older 27-year-old block.

Shiraz

The Shiraz was selected from a 7-year-old trellised vineyard.

in the cellar : Merlot

After crushing the grapes, the mash was fermented in closed stainless steel tanks and left on the skins for 7 days until dry. Malolactic fermentation of this Merlot was done partly in 2nd fill 300ltr barrels and partly in stainless steel tanks.

Shiraz

The grapes were crushed and the mash underwent 48 hours of cold soak before fermentation started. The wine was also left on skins until completely dry and then separated from the skins to complete malolactic fermentation in 225ltr 2nd and 3rd fill American oak barrels.

After all three wines completed malolactic fermentation, the wines were racked from the barrels and selected from the different tanks.

A total of 8100 litres were made up and went back into only 2nd and 3rd fill French oak barrels (300 ltr). After 10 months in oak the wine was racked and prepared for bottling.

Production = 1800 cases(6x750ml)

