

Delheim Merlot 2003

A supple, succulent wine with mulberry and black cherry flavours, backed by dark chocolate and coffee. The wine is firm, though elegant and combines richness with finesse.

Enjoy with dishes such as roast lamb and poultry or grilled tuna.

variety : Merlot | 100% Merlot

winery : Delheim Wine Estate

winemaker : The Delheim team

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 2.24 g/l pH : 3.48 ta : 5.59 g/l

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

pack : Bottle

ageing : Enjoy now or leave to further mature for up to 5 years after vintage.

in the vineyard : 11 year-old vines trellised on 5-wire Perold. Excess crop and green grapes removed twice before harvesting. This allowed for easy ripening of the fruit, resulting in maximum concentration of tannin and colour. Summer pruning for correct light exposure and canopy density was also done.

about the harvest: Hand picked grapes.

in the cellar : Fermentation took place in Roto-tanks and upright fermenters with the aid of selected yeast strains. Temperature maintained at 25 - 30°C. The wine was racked and returned once daily, followed by three pump overs per day. Matured for 16 months in French oak barrels (25% new).

Bottling date: 26 October 2004



Delheim Wine Estate

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