

## Deetlefs Merlot 2004

A well-balanced wine with good depth of colour. Rich plum and chocolate-cherry flavours. Hints of mint on the nose. The ripe fruit flavours are complimented by layers of soft tannins and a full round palate. Wood is delicately noticeable on nose. Fruit, wood and tannins are well integrated into each other.

Meat: Fillet, Chateaubriand, Entrecote, pot roast and oxtail. Venison, duck, pigeon and goose. Pasta dishes and pizza, Italian bites and liver. Fish: Sea fish on the barbecue. Herbs and sauces: Use very little. Sauce from meat broth is usually the best. Side dishes: Potatoes, red cabbage, Chinese cabbage, carrots

**variety :** Merlot | 100% Merlot

**winery :** Deetlefs Estate

**winemaker :** Kobus Deetlefs

**wine of origin :** Breede River

**analysis :** alc : 13.98 % vol rs : 2.92 g/l ta : 5.49 g/l

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

**pack :** Bottle

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

**in the vineyard :** **Vineyard:** Trellised vines

**Rootstock:** 101-14/ 8-7

**Clone:** M012/181

**Plant Date:** 1998

**Hectares:** 6ha

**Average Ton/Ha:** 12

**Trellising System:** 4 Wire Vertical (Perold System)

**Irrigation System:** Drip

**about the harvest:** Grapes were selectively picked from 17 February to 26 February 2004, with attention paid to avoid green tannins - which are present in the ripening stage.

