

Dornier Merlot 2003

Michelangelo 2006 GOLD

This wine has an intense deep red color, dominated by a fine concentration of red fruits, cherry and plum, backed up by tones of cedar, spice and oak on the nose. The palate is typically reinforced by firm, ripe, yet elegant tannins bursting with fruit density and a well-integrated harmony between fruit and oak. It is excellently complimented by a balanced well-rounded acidity and a full aftertaste providing for great texture and superb longevity.

Showing true to a wine that can be enjoyed on its own or with great food, this wine accompanies red meat dishes with outstanding finesse and will certainly even stand up to spicy and intense flavoured dishes. An excellent food wine!

variety : Merlot | 100% Merlot

winery : Dornier Wines

winemaker : JC Steyn

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 3.8 g/l pH : 3.34 ta : 6.5 g/l

type : Red wooded

ageing : It is a rather classic styled wine with very good balance and ageing potential.

in the vineyard : Merlot is one of the varieties where we get superior quality on a consistent basis. This is why we have decided to create a focus on this product.

