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Douglas Green Merlot 2004

Colour: Bright garnet of medium depth with a strawberry edge.
Nose: Pleasant complexity of ripe black cherry and plum fruit aromas, spiced fruitcake and earthy mineral nuances.
Palate: A soft lush juicy smooth entry with cranberry and ripe red cherry flavours supported by firm yet friendly tannins and slick oak integration with a well balanced long aftertaste of coffee & plums.

Overall: A medium to full-bodied Merlot with a voluptuous juicy character making it accessible early although well supported by firm ripe tannins providing the structure for further development.

Smoked meat and game dishes, cottage pie, vegetarian lasagne and bacon quiche.



variety : Merlot | 100% Merlot
winery : Douglas Green Wines
winemaker :
wine of origin :
analysis : **alc :** 14.02 % vol **rs :** 4.1 g/l **pH :** 3.46 **ta :** 5.6 g/l
type : Red

in the vineyard : Our viticulturalist takes great care in selecting ideal vineyard sites around the Western Cape for terroir specificity and full fruit driven nuances in true Douglas Green signature style.

about the harvest: The Merlot for this wine was harvested at an average of 24Â°B.

in the cellar : Made in appointed cellars under the watchful eye and explicit direction of our Oenologist, the wine was fermented on the skins for 7 days. Once dry, pressing took place and the young wine went onto French oak staves before malolactic fermentation took place. The wine was left on the staves for a further 3 months for thorough integration and complexity. Final blending and bottling took place at our cellar in Wellington.