

Drostdy Hof Merlot 2006

On the nose, this ruby red Merlot shows subtle berry aromas with delicate cherry flavours in the background. It is a medium-bodied wine with ripe succulent fruit and a hint of oak spices on the palate.

This red wine is the ideal partner to pasta and red meat dishes.

variety : Merlot | 100% Merlot

winery : Drostdy-Hof Wines

winemaker : Justin Corrans

wine of origin : Coastal

analysis : alc : 14.28 % vol rs : 5.38 g/l pH : 3.57 ta : 5.70 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity

pack : Bottle **closure :** Cork

ageing : It can be enjoyed now, but has been structured to gain complexity with maturation over the next few years.

in the vineyard : (Viticulturist: Bennie Liebenberg)

The grapes were sourced from the Stellenbosch, Malmesbury, Worcester and Robertson areas. The vineyards, ranging in ages from 8 to 20 years, were planted in a combination of decomposed granite and Glenrosa soils on Phylloxera resistant rootstocks. Situated on south/south-westerly facing slopes, the vineyards yield an average of 6-8 tons per hectare.

about the harvest: The grapes were harvested by hand at 23-26° Balling.

in the cellar : The juice was fermented with skin contact for five days and after pressing, fermentation was continued without the skins. After malolactic fermentation, the wine was matured in a combination of new, second-fill and third-fill French oak.

