

## Drostdy Hof Merlot 2007 (Local)

Colour: Dark red with lighter edges

Nose: Strawberries and mulberries with light vanilla whiffs

Palate: Juicy and rich with lots of berries and a slight tannic background

An 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 : 13.49 % vol   rs : 4.9 g/l   pH : 3.36   ta : 6.0 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 Stellenbosch, Malmesbury, as well as Worcester and Robertson. The vineyards, ranging in ages from 8 to 20 years, were planted in a combination of decomposed granite and Glenrosa soils on Filloksera resistant R99 R110 and 101-14 rootstocks. Situated on south/south-westerly facing slopes the vineyards yield an average of six to eight tons per hectare.

### **about the harvest:**

#### **The winemaking (winemaker: Justin Corrans)**

The grapes were harvested by hand at between 23° and 26° Balling.

### **in the cellar :**

The juice was fermented for five days on the skins and after pressing, fermentation was continued without the skins. Once Malolactic fermentation was complete wine was matured in a combination of new, second-fill and third-fill French oak barrels.

