

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.

