

Deetlefs Merlot 2006

Good depth of colour and rich plummy smoothness with chocolate cherry flavours and hints of mint complete this full bodied wine.

Chateaubriand, Pot roast, oxtail and foies gras

variety : Merlot | 100% Merlot

winery : Deetlefs Estate

winemaker : Ilze van Dijk

wine of origin : Breede River

analysis : alc : 14.5 % vol rs : 8.5 g/l pH : 3.49 ta : 6.0 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

ageing :

4 - 8 years

in the vineyard : Rootstock : 101 – 14/8-7

Clone : M012/181

Plant Date : 1998

Hectares : 6 ha

Average Ton / Ha : 12 t/ha

Trellising System : 4 wire vertical Perold

Irrigation System : Drip

Height above sea level : 238

Direction : N/S

in the cellar : Various techniques were applied to all stages of the winemaking process to provide as many possible different building blocks (styles) to ensure optimum complexity in the final blend. These include but are not limited to; grape selection, processing (reductive oxidative), fermentation (different yeasts) and 5 months maturation on 100% French Oak.