

Diemersdal Merlot 2007

The nose seduces with beautiful ripe blackberry and dried fruit aromas along with spicy undertones. This wine is well structured, with elegance and mouth filling fruit flavours. Hints of cedarwood, mint and spice flavours follow through on the palate. This is a rich wine that is ready to be enjoyed now but will last for years to come.

An ideal wine to enjoy with venison or spicy risotto. Dark chocolate is also an option.

variety : Merlot | 100% Merlot

winery : Diemersdal Estate

winemaker : Thys Louw, Mari van der Merwe

wine of origin : Durbanville

analysis : alc : 14.74 % vol rs : 3.2 g/l pH : 3.62 ta : 5.5 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

2006: 3 ½ Stars John Platter 2009

2005: Silver Veritas 2007

2005: 3 ½ Stars John Platter 2008

in the vineyard : Terroir

Slope: North-facing slopes

Soil: Deep red Hutton

Climate: Moderate with cooling sea breezes from the Atlantic Ocean

Viticulture

Yield: 9 t/ha

Trellising: 4 wire Perold

Age of vines: 7 - 25 years

Irrigation: Dry-land conditions

about the harvest: The grapes were harvested at optimum ripeness.

in the cellar : Fermentation in both open-fermenters and closed-fermenters. Punch-downs and pump-overs every 3 - 4 hours controlled 25-28°C. Post fermentation maturation on the skins for 2 weeks. MLF taking place in tank before the wine was racked into 225 litre French oak barrels.

16 months oak maturation in 60% new 225 litre French oak barrels.



Diemersdal Estate

Durbanville

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www.diemersdal.co.za