

## Drostdy Hof Merlot 2008

Colour: Ruby red

Bouquet: Ripe red fruit with plums and prunes and slight oak spices

Taste: Rich and mouthfilling 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 : 13.14 % vol   rs : 7.2 g/l   pH : 3.5   ta : 5.4 g/l

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

**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.