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Diemersdal Merlot 2008

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.

variety : Merlot | 100% Merlot
winery : Diemersdal Estate
winemaker : Thys Louw, Mari van der Merwe
wine of origin : Durbanville
analysis : **alc :** 14.11 % vol **rs :** 2.6 g/l **pH :** 3.36 **ta :** 5.7 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **closure :** Cork

2007: 4 Stars - John Platter Wine Guide '10
2006: 3½ Stars - John Platter Wine Guide '09
2005: 3½ Stars - John Platter Wine Guide '08

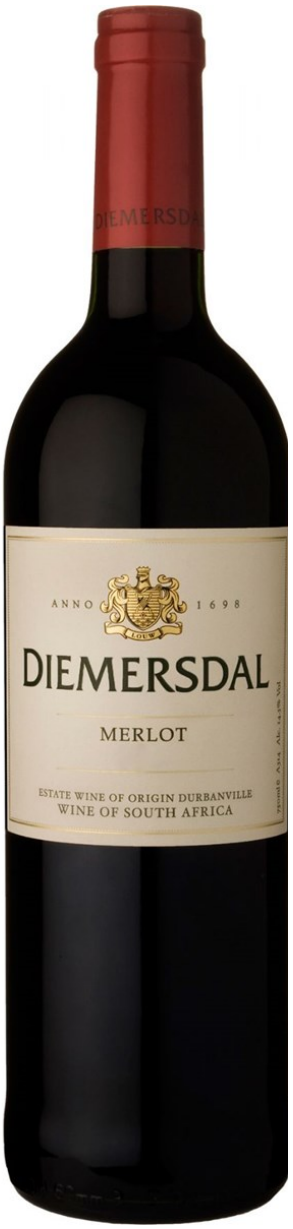
in the vineyard : **Terroir**
Slope: North-facing slopes
Soil: Deep red Hutton
Climate: Moderate with cooling sea breezes from the Atlantic Ocean

Viticulture
Yield:12 t/ha
Trellising:4 wire Perold
Age of vines:10 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 50% new 225 litre French oak barrels.



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