

Dunstone Merlot 2008

A full bodied wine, deep cassis in colour and expresses aromas of rich dark fruit, black forest cake and distinctive cherry flavours on a lengthy finish.

Light to flavoured red meat dishes. Grilled food. including Tuna. Beef ,Ostrich and Venison.

variety : Merlot | 100% Merlot

winery : Dunstone Wines

winemaker : Corlea Fourie

wine of origin : Wellington

analysis : alc : 14 % vol rs : 1.8 g/l pH : 3.67 ta : 5.3 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : The Merlot vineyard. 1.3 Hectare planted in 2003.

about the harvest: Handpicked February 2008, early in the morning at low temperatures.

in the cellar : Grapes are put in cold room at 5°C overnight. After de-stalking, the whole berries ferment on the skins for about 2 weeks. After removing of skins, malolactic fermentation followed in barrels. Cooper: French oak barrels

