

## Diemersdal Merlot 2009

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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.

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**variety :** Merlot | 100% Merlot

**winery :** Diemersdal Estate

**winemaker :** Thys Louw, Mari van der Merwe

**wine of origin :** Durbanville

**analysis :** alc : 14.5 % vol   rs : 2.6 g/l   pH : 3.36   ta : 5.7 g/l

**type :** Red   **style :** Dry   **wooded**

**pack :** Bottle   **closure :** Cork

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2007: 4 Stars - John Platter Wine Guide '10

2006: 3½ Stars - John Platter Wine Guide '09

2005: 3½ Stars - John Platter Wine Guide '08

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### **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.

## **Diemersdal Estate**

**Durbanville**

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[www.diemersdal.co.za](http://www.diemersdal.co.za)

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