

Stonecross Merlot/Pinotage 2009

The fine tannins and chocolate flavours of the Merlot compliments the ripe cherry fruits of the Pinotage. Very subtle aromas of caramel and chocolate on the nose and palate. Medium bodied easy drinkable wine.

Cottage Pie, Chicken in red wine, Vegetarian pasta.

variety : Merlot | 60% Merlot, 40% Pinotage

winery : Deetlefs Estate

winemaker : Ferdi Visser

wine of origin : Western Cape

analysis : alc : 14.5 % vol rs : 5.22 g/l pH : 3.44 ta : 5.62 g/l so2 : 77.0 mg/l fso2 : 40.0 mg/l

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

pack : Bottle **closure :** Cork

ageing : 2 - 3 years

in the vineyard : Merlot

Rootstock: 101-14/8-7

Clone: MO12/181

Plant Date: 1998

Hectares: 6 ha

Average Ton/Ha: 12 t/ha

Trellising System: 4-wire vertical Perold

Irrigation System: Drip

Height above sea level: 238

Direction: N/S

Pinotage

Rootstock: 101-14

Clone: P148A

Plant Date: 1995

Hectares: 10 ha

Average Ton/Ha: 20 t/ha

Trellising System: 4-wire vertical Perold

Irrigation System: Drip & Micro

Height above sea level: 236 m

Direction: N/S

about the harvest: Grapes were selectively hand picked to ensure ripe fruit tannins and good structure.

Harvest date: 30 January 2009 - 2 March 2009

in the cellar : Grapes are picked when the perfect balance between phenolic ripeness, soft fruit tannins and fruit aromas are achieved. Techniques in the winery are applied to maximize freshness and the expression of fruit aromas typical to this noble variety. Oaking is used moderately as finishing/polishing component enabling us to produce varietal true wines.

