

## Delheim Merlot 2009

Deep crimson red colour. Lush red berry fruit and milk chocolate on the nose with hints of mint. The fruit follows through on the dense finely structured palate.

**variety :** Merlot | 85% Merlot, 15% Petit Verdot

**winery :** Delheim Wine Estate

**winemaker :** Reg Holder

**wine of origin :** Simonsberg-Stellenbosch

**analysis :** alc : 14 % vol rs : 2.32 g/l pH : 3.52 ta : 5.51 g/l

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

**pack :** Bottle **size :** 0 **closure :** Cork

**in the vineyard :** From 12- and 18-year-old trellised vines on 5-wire Perold. Selected bunches were removed in two tranches before harvest to ensure maximum concentration of tannins and colour. Summer pruning ensured correct light exposure and canopy density.

**in the cellar :** The juice from the handpicked grapes was fermented in stainless steel fermentors with the aid of selected yeast strains. Temperature was maintained at 25–28°C. A combination of pump over's and rack and returns were done during fermentation. Juice was left on skin for extend maceration of 2 weeks. After witch it matured in French oak for 15months, 18% new oak.

Bottling Date: August 2013

Release Date: September 2013



## Delheim Wine Estate

Stellenbosch

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[www.delheim.com](http://www.delheim.com)