

## Douglas Green Merlot 2011

Bright garnet with a bright strawberry rim. Packed with juicy black cherry and fleshy plum aromas that tumble softly across the palate with plush mulberry and spice flavours interwoven with soft ripe tannins and subtle oak intrigue for a smooth and juicy finish.

Great for social sipping around the fire, or with sticky ribs, roast lamb, pizza or pasta.

**variety :** Merlot | 100% Merlot

**winery :** Douglas Green Wines

**winemaker :** Jaco Potgieter

**wine of origin :** Western Cape

**analysis :** alc : 13.8 % vol   rs : 4.0 g/l   pH : 3.52   ta : 5.49 g/l

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

**pack :** Bottle   **size :** 0   **closure :** Screwcap

**ageing :** Soft and juicy medium bodied red that is ready to drink now or within a year or two from vintage. Drinking well now or within 3 years of vintage.

**in the vineyard :** 2011 produced vibrant red wines with velvet tannins and good phenolic ripeness as a result of even ripening and a surge of energy soaked up in soaring temperatures in early January.

**about the harvest:** The Merlot for this wine was harvested at an average of 24° B.

**in the cellar :** Fermented on the skins until dry. After pressing, the young wine was allowed to complete malolactic fermentation on French oak staves then left for a further 3 months for thorough integration and complexity. Final blending and bottling takes place at our cellars in Wellington.

