

Douglas Green Merlot / Malbec 2011

wqA bright crimson heart with deep ruby rim. Lashings of crushed summer berries and fleshy plum aromas with supple, succulent, generous ripe berry flavours brushed with soft oak spice to a sleek juicy fruit finish.

A smooth easy drinking red blend with ample juicy fruit flavours that slips down easily on its own. Enjoy around the fire at barbeques or with pizza and pasta, burgers and ribs.

variety : Merlot | 70% Merlot, 30% Malbec

winery : Douglas Green Wines

winemaker : Jaco Potgieter

wine of origin : Western Cape

analysis: alc : 14.0 % vol rs : 3.4 g/l pH : 3.4 ta : 5.21 g/l

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

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

ageing : Drink within 3 years of vintage.

in the vineyard : Hot days in the early summer accelerated ripening in 2011 and resulted in grapes with good sugars and colour together with soft tannins. Regional and climate specifically in selection allowed for great components.

about the harvest: The Merlot and Malbec grapes were harvested at 23° Balling.

in the cellar : Varieties are vinified separately with being fermented on the skins for 7 days at 28°C until dry. After pressing, the young wine was treated on oak staves and chips then allowed to complete malolactic fermentation. Final blending and bottling takes place at our cellars in Wellington.

