

Diemersdal Merlot 2012

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 cedar wood, mint and spice flavours follow through on the palate. This is a rich wine that is ready to be enjoyed now, but will last with years to come.

An ideal wine to enjoy with venison or spicy risotto.

variety : Merlot | 100% Merlot

winery : Diemersdal Estate

winemaker : Thys Louw, Mari van der Merwe

wine of origin : Durbanville

analysis : alc : 14.57 % vol rs : 1.8 g/l pH : 3.49 ta : 5.7 g/l

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

pack : Bottle **closure :** Cork

2011 vintage: Gold – Michelangelo International Wine Awards '12

2009 vintage: 4 Stars - John Platter Wine Guide '11

2008 vintage: 4 Stars - John Platter Wine Guide '10

2007 vintage: 4 Stars - John Platter Wine Guide '10

2006 vintage: 3½ Stars - John Platter Wine Guide '09

ageing : This is a rich wine that is ready to be enjoyed now but will last for years to come.

in the vineyard : **Terroir**

Slope: North-facing slopes

Soil: Deep red Hutton

Climate: Moderate with cooling sea breezes from the Atlantic Ocean

Viticulture

Trellising: 4 wire Perold

Age of vines: 15 years

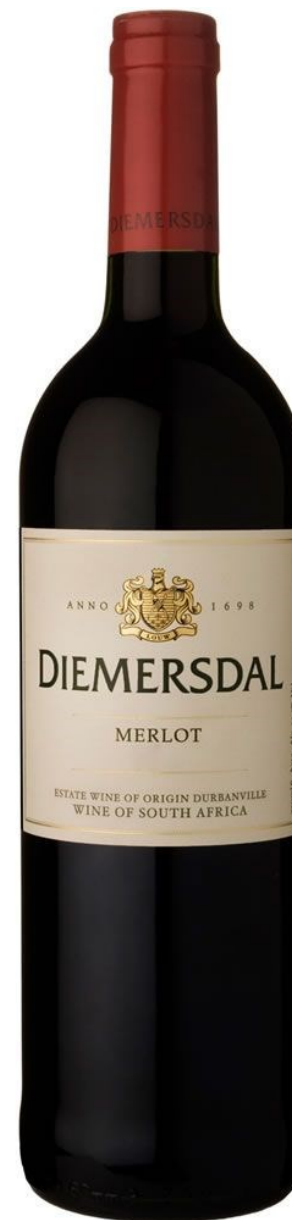
Irrigation: Dry-land conditions

about the harvest: The grapes were harvested at optimum ripeness.

Yield: 12 t/ha

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 completed spontaneously in tanks before the wine was racked into 225 litre French oak barrels.

Maturation: 14 months oak maturation in 40% new 225 litre French oak barrels.



Diemersdal Estate

Durbanville

021 976 3361

www.diemersdal.co.za