

Diemersfontein Merlot 2001

Michelangelo International Wine Award 2002 - Silver

A medium intense wine with ruby red colour. On the nose a pleasant berry richness with hints of raspberry and strawberry jam, creating expectations of a wine to be drunk young. This intense fruitiness follows through on the palate and is well balanced with the ripe subtle tannins, creating a wine which is very accessible.

variety : Merlot | Merlot

winery : Diemersfontein Wine and Country Estate

winemaker : Bertus Fourie

wine of origin : Wellington

analysis : alc : 14.38 % vol rs : 4.90 g/l pH : 3.52 ta : 5.50 g/l

type : Red wooded

pack : Bottle

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ageing : This wine is to be drunk young.

in the vineyard : All the grapes used in the vinification process were harvested from four year old vines growing on the farm. The blocks, all under irrigation and planted to suit the terroir, create the ideal conditions for high quality wines.

about the harvest: The grapes were harvested at full physiological ripeness of 25Â° Balling.

in the cellar : The must fermented dry on the skins for eight days. To be released October/November 2001.

Diemersfontein Wine and Country Estate

Wellington

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www.diemersfontein.co.za