

## Deetlefs Estate Merlot 2012

Dark Scarlet red with dark rim. Wine shows ripe berry flavours with cherries, strawberries, plums and prunes. Herbaceous rosemary and lavender compliments spicy aromas and backed up with good balanced oak aromas. Juicy elegant entry with full middle palate and nice fruity finish. Aromas of plum, cherries and rosemary with subtle oak spice on palate. Wine has long full and smooth finish.

Fillet Steak, Braised Lamb Shanks, Pot roast, Oxtail and Foies Gras

**variety** : Merlot | 86% Merlot, 7% Cabernet Sauvignon & 7% Shiraz

**winery** : Deetlefs Estate

**winemaker** : Ferdi Visser

**wine of origin** : Breedekloof

**analysis** : alc : 14.55 % vol rs : 3.4 g/l

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

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

**ageing** : 4 - 8 years

**in the cellar** : Grapes for this wine were carefully selected from vines planted in 1998. After harvesting cold skin contact for 3 days to ensure good colour extraction. Inoculated with yeast starter culture. Fermentation temperatures between 26-28oC. Total of 14 days on skins. Malolactic fermentation is partially done in barrel. The wine is then matured for 15 months in 2nd, 3rd and 4th fill barrels.

