

## Douglas Green Merlot / Malbec 2015

A 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 | 60% Merlot, 40% Malbec

**winery** : Douglas Green Wines

**winemaker** : Jaco Potgieter

**wine of origin** : Swartland

**analysis** : alc : 14.0 % vol   rs : 4.5 g/l   pH : 3.5   ta : 5.8 g/l

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

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

**ageing** : Drink within 3 years of vintage.

“Spicy liquorice and winter spice woven into a juicy black cherry fruit core”

**in the vineyard** : Hot days in the early summer accelerated ripening in 2013 and resulted in grapes with good sugars and colour together with soft tannins. Regional and climate specificity in selection allowed for great components.

**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.

