

Douglas Green Merlot 2000

Colour: Deep garnet with subtle gradation to a lighter edge.

Nose: A melange of ripe plums, prunes and sweet dates with chocolate and toffee nuances and a complexity of spiced fruitcake.

Palate: Lush smooth medium bodied entry with well rounded ripe black berry and coffee flavours and a rich lingering aftertaste. Overall a medium bodied elegant red wine with plush intense fruit flavours of pleasing depth. An approachable, voluptuous, juicy red wine with good complexity.

Food suggestions: Full flavoured chicken dishes such as coq au vin, duck and cherry pie, braised venison and beef, lasagne and Mediterranean vegetable dishes.

variety : Merlot | Merlot

winery : Douglas Green Wines

winemaker : Jaco Potgieter

wine of origin : Coastal

analysis : alc : 14.09 % vol rs : 3.3 g/l pH : 3.71 ta : 5.08 g/l

type : Red

pack : Bottle

