

## Diemersdal Merlot 2016

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 cedarwood, mint and spice flavours follow through on the palate.

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 : 14.83 % vol rs : 2.3 g/l pH : 3.65 ta : 5.9 g/l

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

**pack :** Bottle **size :** 750ml **closure :** Cork

2011 vintage: Gold - Michelangelo International Wine

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 with 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: 17 years Irrigation: Dry-land conditions

**about the harvest:** In the vineyards, canopy management were practised to ensure colour concentration. The grapes were harvested at optimum ripeness. Yield: 12 t/ha

**in the cellar :** Fermentation in open- and closed fermenters. Punch-downs and pump-overs every 3-4 hours controlled at 25°C to 28°C. Post fermentation maturation on the skins for 2 weeks. MLF completed spontaneously in tanks before the wine was racked into 225L French oak barrels. Maturation: 12 months oak maturation in 30% new 225L French oak barrels.



### Diemersdal Estate

Durbanville

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[www.diemersdal.co.za](http://www.diemersdal.co.za)