

Douglas Green Merlot Malbec 2017

A bright crimson heart with deep ruby rim. Lashings of crushed summer berries and fleshy plum aromas with supple, succulent, generous ripe berry favours 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 : Western Cape

analysis : alc : 14.0 % vol rs : 5.5 g/l pH : 3.5 ta : 5.8 g/l

type : Red

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

ageing : Drinking well now or within 3 years of vintage.

in the vineyard : A very dry winter followed by a hot, dry summer: The winter of May to August 2017 in the Cape Winelands was cold enough to ensure proper vine dormancy, but it was one of the driest in decades. A hot growing season followed.

in the cellar : Varieties are vinified separately, being fermented on the skins for 7 days at 24° - 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.

