

Diemersfontein Merlot 2016

Delicious ripe red berries with undertones of spice and oak delivers a wine with a soft finish.

Best served with beef bourguignon, roast duck and even fresh grilled tuna.

variety : Merlot | 89% Merlot, 8% Malbec, 3% Cabernet Franc

winery : Diemersfontein Wine and Country Estate

winemaker : Francois Roode/Brett Rightford

wine of origin : Coastal Region

analysis : alc : 14.0 % vol rs : 3.3 g/l pH : 3.56 ta : 5.62 g/l

type : Red wooded

pack : Bottle size : 750ml closure : Screwcap

ageing :

Ready to be enjoyed now

in the vineyard :

A combination of different terroirs.

about the harvest:

Grapes were harvested at optimum ripeness.

Yield: 8ton/ha

in the cellar :

Grapes were vinified separately. Fermentation happened in tanks over 6 days, pressed put back into tank to finish melolactic fermentation. After Melolactic fermentation the wine was racked into third fill barrels for 12 months until they were blended, stabilized and bottled.



Diemersfontein Wine and Country Estate

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