

Delheim Merlot 2015

Notes of tobacco, red fruit with whiffs of cloves and cinnamon are detected on the nose. A full bodied and elegant style of Merlot, with a subtle structure and silky tannins. Fresh plum and blueberry flavours linger on the finish.

variety : Merlot | 93%Merlot, 4%Cabernet Franc 3%Malbec

winery : Delheim Wine Estate

winemaker : Reg Holder

wine of origin : Stellenbosch

analysis : alc : 14.35 % vol rs : 2.5 g/l pH : 3.53 ta : 5.7 g/l

type : Red style : Dry body : Full taste : Herbaceous wooded organic

pack : Bottle size : 750ml closure : Cork

ageing : This wine will benefit from careful cellaring for 3 - 4 years from vintage.

in the vineyard : From 13- and 19-year-old trellised vines on the 5-wire Perold system. Selected bunches were removed in two tranches before harvest to ensure maximum concentration of tannins and colour. Summer pruning ensured correct light exposure and canopy density.

about the harvest: Grapes were handpicked

in the cellar : The juice from the handpicked grapes was fermented in stainless steel fermenters with the aid of a selected yeast strains. Temperature was maintained between 25° - 28° C. A combination of pump-overs and rack & returns were done during fermentation. Juice was left on the skins for extended maceration of 18 days, after which it was matured in French oak for 15 months (20% new oak).

Bottling date: August 2016



Delheim Wine Estate

Stellenbosch

+27.218884600

www.delheim.com