

Diemersfontein Merlot 2017

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.

