

## 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.



## Diemersfontein Wine and Country Estate

Wellington

021 864 5050

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