

Douglas Green Fairtrade Merlot 2015

Bright garnet with a bright strawberry rim. Packed with juicy black cherry and fleshy plum aromas that tumble softly across the palate with plush mulberry and spice flavours interwoven with soft, ripe tannins and subtle oak intrigue for a smooth and juicy finish.

A soft and juicy medium bodied red that is ready to drink now or within a year or two from vintage. Great for social sipping around the fire, or with sticky ribs, roast lamb, pizza or pasta.

variety : Merlot | 100% Merlot

winery : Douglas Green Wines

winemaker : Jaco Potgieter

wine of origin : Western Cape

analysis : alc : 14.0 % vol rs : 4.3 g/l pH : 3.5 ta : 5.8 g/l

type : Red **style :** 0 **body :** Medium **taste :** Fruity **wooded**

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

Smooth, supple and succulently fruity

in the vineyard : 2015 produced vibrant red wines with velvet tannins and good phenolic ripeness as a result of even ripening and a surge of energy soaked up in soaring temperatures in early January. Harvested by hand at an average ripeness of 24°B.

Wine of Origin: Western Cape (Swartland and Breedekloof)

in the cellar : Fermented on the skins until dry. After pressing, the young wine was allowed to complete malolactic fermentation on French oak staves then left for a further 3 months for thorough integration and complexity. Final blending and bottling takes place at our cellars in Wellington.

