

Douglas Green Merlot Malbec 2018

A bright crimson heart with deep ruby rim. Lashings of crushed summer berries and fleshy plum aromas with supple, succulent, generous ripe berry favours brushed with soft oak spice to a sleek juicy fruit finish.

A smooth easy drinking red blend with ample juicy fruit flavours that slips down easily on its own. Enjoy around the fire at barbeques or with pizza and pasta, burgers and ribs.

variety : Merlot | 60% Merlot, 40% Malbec

winery : Douglas Green Wines

winemaker : Jaco Potgieter

wine of origin : Western Cape

analysis : alc : 14.0 % vol rs : 5.5 g/l pH : 3.5 ta : 5.8 g/l

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

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

ageing : Drinking well now or within 3 years of vintage.

Spicy liquorice and winter spice woven into a juicy black cherry fruit core

in the vineyard : Harvest 2018 was expected to be a challenging vintage, due to the Western Cape suffering from the worst drought in decades. Jaco says that although these challenges resulted in über-concentrated flavours and intensity, these positives proved to put winemakers' skills to the test: "Thicker skins resulted in less juice and overall volume. We had to work exceedingly careful to ensure we really extracted every drop of sap, and not too much tannin in turn" - especially since the Douglas Green winemaking team strives for easy drinking wines from the moment it is bottled.

in the cellar : Varieties are vinified separately, being fermented on the skins for 7 days at 24° - 28° C until dry. After pressing, the young wine was treated on oak staves and chips then allowed to complete malolactic fermentation. Final blending and bottling takes place at our cellars in Wellington.

Wine of Origin Western Cape (Swartland, Bredekloof, Robertson)

