

Diemersfontein Merlot 2018

Inviting ripe red berries supported by undertones of star anise and cinnamon. Classic and elegant. Wonderfully soft and subtle while the medium-bodied structure lingers well at the end.

Diemersfontein Merlot pairs harmoniously with Mediterranean Lamb burgers, Roast chicken with Thyme and onions or Veal served with Portabello mushrooms. Merlot's ample acid structure also does surprisingly well with tomato based dishes.

variety : Merlot | 100% Merlot

winery : Diemersfontein Wine and Country Estate

winemaker : Francois Roode/Brett Rightford

wine of origin : Coastal Region

analysis : alc : 14 % vol rs : 3.46 g/l pH : 3.46 ta : 6.1 g/l

type : Red **style :** Dry **wooded**

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

ageing :

Ready to be enjoyed now

in the vineyard :

A combination of different terroirs.

about the harvest:

Grapes were harvested at optimum ripeness and vinified separately.

Yield: 10 ton/ha

in the cellar :

Fermentation happened in tanks over 6 days, pressed, put back into tank to finish malolactic fermentation. After malolactic fermentation the wine was racked into 3rd fill barrels for 12 months until they were blended, stabilized and bottled.



Diemersfontein Wine and Country Estate

Wellington

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