

Douglas Green Merlot Malbec 2019

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 barbecues or with pizza and pasta, burgers and ribs. Drinking well now or within 3 years of vintage.

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 : Last year's crop was very small because of the drought. This year, after a good winter rain, one of the biggest challenges we have seen is the unevenness in the ripening of the berries. The whites wines are showing excellent ripeness and acidity. 'We'll have brilliant fruit, richness and mouthfeel complemented by the freshness.' Meanwhile, for the red wine like Merlot, there's an unprecedented tannin ripeness that is going to provide beautiful tannins structure and no harshness.

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.

