

Deetlefs Merlot 2001

Veritas 2003 - Bronze

A well-balanced wine with good depth of colour and rich plummy/ chocolate-cherry flavours with a hint of mintiness. The ripe fruit flavours are complimented by layers of soft tannins and a full round palate.

Meat: Fillet, Chateaubriand, Entrecote, pot roast and oxtail. Venison, duck, pigeon and goose. Pasta dishes and pizza, Italian bites and liver. Fish: Sea fish on the barbecue. Herbs and sauces: Use very little. Sauce from meat broth is usually the best. Side dishes: Potatoes, red cabbage, Chinese cabbage, carrots



variety : Merlot | 100% Merlot
winery : Deetlefs Estate
winemaker : Kobus Deetlefs
wine of origin : Rawsonville
analysis : alc : 13.0 % vol rs : 2.6 g/l ta : 6.1 g/l
type : Red style : Dry body : Full taste : Fruity wooded
pack : Bottle

Mchelangelo International Wine Awards 2002 - Silver
The South African Trophy Wine Show 2002 - Bronze
Internationale Weinpreis Mundus Vini 2002 - Silver
Veritas 2003 - Bronze



ageing : A multi-dimensional wine exhibiting excellent ageing potential.

in the vineyard : Trellised vines.

about the harvest: Harvest Date: 17 à€" 26 February 2001.

Grapes were selectively picked, attention payed to avoid green tannins which are present in ripening stage.

in the cellar : Various yeast strains were used, as well as employing different vinification techniques. Use was made of open cement tanks. 50% did undergo barrel ageing.