

Diemersdal Merlot 2020

The nose seduces with beautiful ripe blackberry and dried fruit aromas along with spicy undertones. This wine is well structured with elegance and mouth filling fruit flavours. Hints of cedarwood, mint and spice flavours follow through on the palate.

An ideal wine to enjoy with venison or spicy risotto.

variety : Merlot | 100% Merlot

winery : Diemersdal Estate

winemaker : Thys Louw, Mari van der Merwe

wine of origin : Durbanville

analysis : alc : 14.83 % vol rs : 2.3 g/l pH : 3.65 ta : 5.9 g/l

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

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

ageing : This is a rich wine that is ready to be enjoyed now, but will last with years to come.

in the vineyard : Terroir Slope: North-facing slopes

Soil: Deep red Hutton

Climate: Moderate with cooling sea breezes from the Atlantic Ocean Viticulture

Trellising: 4 wire Perold Age of vines: 17 years Irrigation: Dry-land conditions

about the harvest: In the vineyards, canopy management were practised to ensure colour concentration. The grapes were harvested at optimum ripeness. Yield: 12 t/ha

in the cellar : Fermentation in open- and closed fermenters. Punch-downs and pump-overs every 3-4 hours controlled at 25°C to 28°C. Post fermentation maturation on the skins for 2 weeks. MLF completed spontaneously in tanks before the wine was racked into 225L French oak barrels. Maturation: 12 months oak maturation in 30% new 225L French oak barrels.



Diemersdal Estate

Durbanville

021 976 3361

www.diemersdal.co.za