

Delaire Merlot 2000

89/100 Wine Spectator 2002 October

Veritas 2002 - Gold

The International Wine & Spirit Competition 2002 - Bronze

The South African Wine Trophy Show 2002 - Bronze

International Wine Challenge 2002 - Commended

John Platter - 4 star

A wine with a fruit-packed bouquet and an enticing palate of morello cherries and cinnamon, characterizes this flagship Merlot made only in exceptional years. This wine shows complex layering of spice and soft ripeness.

Roast Beef or Rich Pasta



variety : Merlot | 100% Merlot

winery : Delaire Graff Estate

winemaker : .

wine of origin : Coastal

analysis : alc : 13.24 % vol rs : 2.1 g/l pH : 3.25 ta : 6.22 g/l

type : Red style : Dry body : Full taste : Fragrant wooded

pack : Bottle closure : Cork

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ageing : Accessible now, but will benefit with up to 12 years cellaring.

in the vineyard : Made from old, slow ripening vines, which catch the soft morning light and afternoon shade.

Situation: East Facing

Altitude: 250m

Distance from Sea: 50 km

Soil Type: Hutton

Rootstock: Richter 99

Age of vines: 16 years

Trellising: Vertical shoot Position

Pruning: 2 bud spurs

about the harvest: The grapes were harvested on the 6th April 2002.

in the cellar : Matured for 18 months in 100% New French Oak. Fermented at 30°C, 5 days pre ferment cold soak, pressed when dry. Neither filtered or fined. Sediment may occur with ageing.