

Diemersdal The Journal Merlot 2021

After 20 months of aging, the best Merlot barrels are selected for this wine. The extended skin maceration after fermentation adds to the complexity of the wine and the softening of the tannins. The Journal Merlot captivates a perfumed nose with dark cherries, blackberry and ripe plum flavours. A well-balanced wine, with soft and velvety tannins.

Classic "old-world" dishes such as Fillet Mignon with fresh garden vegetables.

variety : Merlot | 100% Merlot

winery : Diemersdal Estate

winemaker : Thys Louw

wine of origin : Durbanville

analysis : alc : 14.52 % vol rs : 3.2 g/l pH : 3.55 ta : 6.3 g/l

type : Red **style** : Dry **body** : Full

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

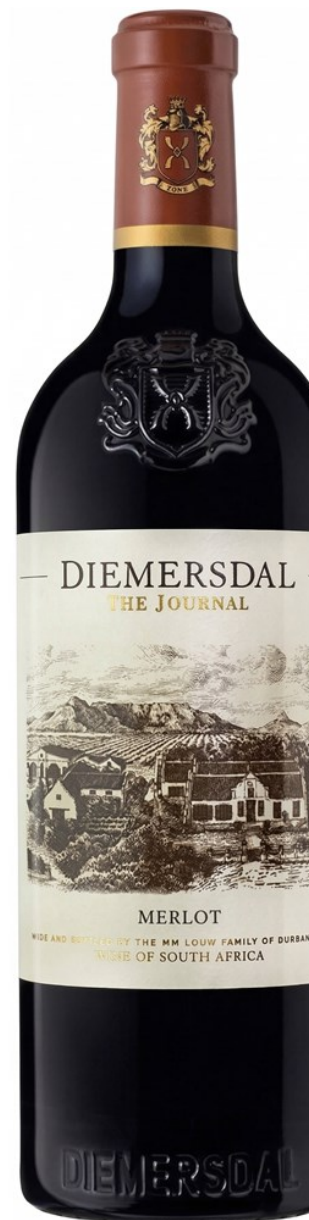
The Journal represents the ultimate expression of Diemersdal terroir, the farm where six generations of the Louw family have been cultivating grapes for the making of fine wines. The Journal implies the continuous, the living, and the evolving. It ensures the events of time are captured and recorded as momenta – reminders of generations past and a reference for generations to come. The supreme quality of this range and the craftsmanship with which The Journal wines are made, these are the result of Diemersdal's tradition and its previous generations of wine farmers.

in the vineyard : The vines are rooted in deep red Hutton soils on north-facing slopes, catching the southerly breezes of summer and the frontal winds that punish the Cape from the north in winter. Cool growing conditions on exposed aspects, as well as the practise of dryland farming, sees the fruit develop slowly, drawing maximum variety expression on the vine. The result is tight bunches of small berries, ideal for making wines of structure, elegance and refinement.

about the harvest: The grapes were harvested at optimum ripeness.

in the cellar : The grapes were fermented in for 5-7 days at 24°C-28°C. pump overs done every 4 hours, fermented dry on skins. The extended skin maceration after fermentation MLF completed spontaneously in tanks before the wine was racked into 225L French Oak Barrels.

The wine matured for 20 months in first fill 225l French oak barrels.



Diemersdal Estate

Durbanville

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