

Diemersdal Merlot 2023

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

wine of origin : Durbanville

analysis : alc : 14.48 % vol rs : 5.7 g/l pH : 3.60 ta : 5.0 g/l

type : Red **style :** Dry **body :** Full **taste :** Herbaceous **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 : 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.

Trellising: 4 wire Perold

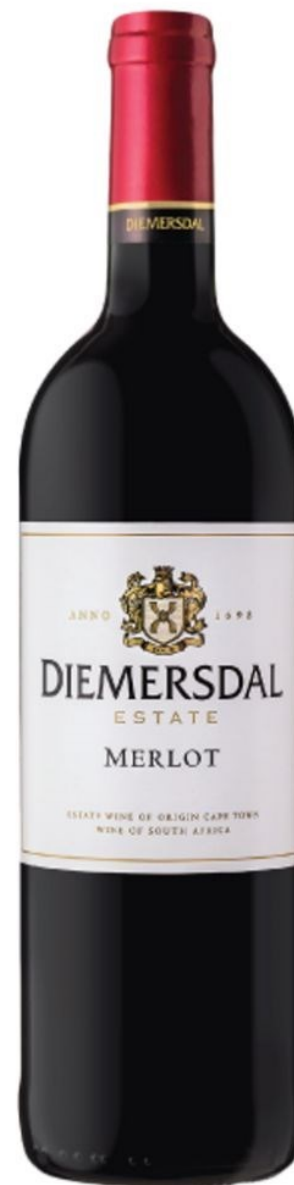
Age of vines: 6—21 years

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

Yield: 10 - 12 t/ha

in the cellar : The grapes were harvested at optimum ripeness. 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.

10 months oak maturation in 30% new 225L French oak barrels.



Diemersdal Estate

Durbanville

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