

Dellrust Merlot 2000

Sold Out

Although this is an excellent young wine to drink, it will improve its character with time. We believe that the combination of location and soil type at Dellrust is excellent for the production of quality Merlot and a replanting programme has been started which include mostly MERLOT.

variety : Merlot | Merlot

winery : Dellrust Wines

winemaker : Albert Bredell

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 2.5 g/l pH : 3.5 ta : 5 g/l

type : Red

Fairbairn Capital Trophy Wine Show 2003 - Bronze



in the vineyard : Dellrust Merlot has been planted on two different sections of the farm and consists out of two different clones. The first being the more spicy Mo 12 clone which performs well on the lower situated sandy soil. The second clone is Mo 36 with a raspberry character which is planted on a higher situated Hutton soil. Both clones consist of bush vines which have been grafted on 101-14 rootstock. The vineyards were established during the 1989 planting season, producing an average crop of 6-8 tons per hectare. Yearly these vineyards are cultivated in the dry land style and irrigated once during December or early January.

Pruning concentrates mainly on shape and the right amount of bearers. During the growing season the leaves and shoots are pruned selectively to ensure the grapes receive optimum light and air.

During the summer days, cool southerly breezes from False Bay ensure even ripening and development of fruity character in the cultivar. The vineyards overlook False Bay from a South Easterly direction, which is about 4 km away.

about the harvest: Early in January bunches with too much green berries are removed thus ensuring only full, ripe bunches reach the cellar. Ripening takes place early in the season. By the second week in February the grapes are harvested. Healthy and full ripe grapes are pressed at an average of 23-24° Balling.

in the cellar : Fermentation is done in enclosed steel tanks. After ten days the wine is separated from the skins and put into storage tanks until malolactic fermentation is completed. Afterwards different clones are carefully tested and selected for the blend. The winemaker selects both clones for its fragrance and character. It was decided to make a 50/50 blend from the clones resulting in a beautifully balanced full red wine with light fruits and soft spicy aromas.

Only 12,000 liters of the 60,000 liters bulk Merlot produced was used in this vintage. The balance was sold to KWV. The 12,000 liters were stored in French Oak barrels. Fifteen percent in new 300 liter barrels, 25% in 2nd fill 500 liter barrels and 60% in 2nd fill 300 liter barrels. The large barrels were used to bring out more of the wine's natural fruit and less of the wood. After twelve months the wine was filtered out of the barrels and bottled.