

Stonecross Merlot/Pinotage 2003

A well-balanced wine with good depth of colour and rich plummy / chocolate-cherry and blackberry flavours with a hint of smokiness. The ripe fruit flavours of the Pinotage are complimented by layers of soft tannins and a full round palate of the Merlot.

Meat: Cottage pie, savory mince, chicken in red wine, pork crackling and pickled tongue. Creamy sauce pastas, vegetarian pasta. Herbs and sauces: Basil, tomato and cream sauces and red wine sauce.

variety : Merlot | Merlot, Pinotage

winery : Deetlefs Estate

winemaker : Kobus Deetlefs

wine of origin : Rawsonville

analysis : alc : 13.5 % vol rs : 3.2 g/l ta : 5.4 g/l so2 : 122 mg/l fso2 : 53 mg/l

type : Red **style :** Dry **body :** Medium **wooded**

pack : Bottle

ageing : A multi-dimensional wine exhibiting excellent ageing potential.

in the vineyard : Trellised vines.

about the harvest: Harvest Date: 17 â€” 26 February 2002

Grapes were selectively picked, attention payed to avoid green tannins which are present in ripening stage.

in the cellar : Various yeast strains were used, as well as employing different vinification techniques. Use was made of open cement tanks for fermentation and barrel ageing for a percentage of the wine.

