

Delheim Merlot 2001

Medium-bodied with velvety texture, beautifully balanced with ripe berry, plummy fruit flavours. The wine has an elegant, juicy palate, which combines richness with finesse and elegance in a way that is utterly satisfying. The careful maturation in French oak barrels extracted chocolate-like aromas and firm tannins to ensure that the wine will age for up to 5 years from vintage. Enjoy with dishes such as roast lamb and poultry or grilled tuna.

variety : Merlot | Merlot

winery : Delheim Wine Estate

winemaker : The Delheim team

wine of origin : Coastal

analysis : alc : 13.67 % vol rs : 1.49 g/l pH : 3.51 ta : 6.04 g/l

type : Red

pack : Bottle

in the vineyard : 9 year-old vines trellised on 5-wire Perold. Excess crop and green grapes removed twice before harvesting. This allowed for easy ripening of the fruit, resulting in maximum concentration of tannin and colour. Summer pruning for correct light exposure and canopy density was also done.

about the harvest: The grapes were picked by hand.

in the cellar : Crushing and destemming followed by "cold soak" overnight. Fermentation took place in Rototanks and upright fermenters with the aid of selected yeast strains. Temperature maintained at 25 - 30°C. Pumpovers were carried out thrice daily. Wine was matured for 12 months in French oak barrels.
Bottling date: 22 July 2002



Delheim Wine Estate

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