

## Delheim Merlot 2002

A supple, succulent wine with mulberry and black cherry flavours and a fragrant cigar-box finish. The firm, though elegant palate combines richness with finesse in a way that is utterly satisfying. Enjoy now or leave to further mature for up to 5 years after vintage.

Enjoy with dishes such as roast lamb and poultry or grilled tuna.

**variety :** Merlot | 100% Merlot

**winery :** Delheim Wine Estate

**winemaker :** The Delheim team

**wine of origin :** Coastal

**analysis :** alc : 13.5 % vol rs : 2.52 g/l pH : 3.56 ta : 5.8 g/l

**type :** Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**

**pack :** Bottle

**in the vineyard :** 10 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.

**in the cellar :** Hand picked grapes. 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 11 months in French oak barrels ( 20 % new).



### Delheim Wine Estate

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[www.delheim.com](http://www.delheim.com)