

Deetlefs Merlot 2002

A well-balanced wine with good depth of colour. Rich plum and chocolate-cherry flavours. Hints of mint on the nose. The ripe fruit flavours are complimented by layers of soft tannins and a full round palate. Wood is delicately noticeable on nose. Fruit, wood and tannins are well integrated into each other.

Meat: Fillet, Chateaubriand, Entrecote, pot roast and oxtail. Venison, duck, pigeon and goose. Pasta dishes and pizza, Italian bites and liver. Fish: Sea fish on the barbecue. Herbs and sauces: Use very little. Sauce from meat broth is usually the best. Side dishes: Potatoes, red cabbage, Chinese cabbage, carrots

variety : Merlot | 100% Merlot

winery : Deetlefs Estate

winemaker : Kobus Deetlefs

wine of origin : Breede River

analysis : alc : 13.0 % vol rs : 2.90 g/l ta : 5.70 g/l

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

pack : Bottle

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

in the vineyard : Trellised vines

Rootstock: 101-14/ 8-7

Clone: M012/181

Plant Date: 1998

Hectares: 6ha

Average Ton/Ha: 12

Trellising System: 4 Wire Vertical (Perold System)

Irrigation System: Drip

about the harvest: Grapes were selectively picked from 17 February to 26 February 2002, with attention paid to avoid green tannins - which are present in the ripening stage.

in the cellar : Various yeast strains were used, as well as employing different vinification techniques.

