



DIEMERSDAL

Diemersdal Merlot 2016

Origin:	Durbanville; South Africa
Blend:	100% Merlot
Analysis:	Alc: 14.59% Total Acid: 5.8g/l RS: 2.1g/l pH: 3.59
Terroir:	Slope: North-facing slopes Soil: Deep red Hutton Climate: Moderate with cooling sea breezes from the Atlantic Ocean.
Viticulture:	Yield: 12 t/ha Trellising: 4 wire Perold Age of vines: 19 years Irrigation: Dry-land conditions

Oenology:

In the vineyards, canopy management were practised to ensure colour concentration. The grapes were harvested at optimum ripeness. Fermentation in open- and closed fermenters. Punch-downs and pump-overs every 3-4 hours controlled at 25°C to 28°C. Post fermentation maturation on the skins for 2 weeks. MLF completed spontaneously in tanks before the wine was racked into 225L French oak barrels.

Maturation:

12 months oak maturation in 30% new 225L French oak barrels.

Winemaker's notes:

The nose seduces with beautiful ripe blackberry and dried fruit aromas along with spicy undertones. This wine is well structured with elegance and mouth filling fruit flavours. Hints of cedar wood, mint and spice flavours follow through on the palate. This is a rich wine that is ready to be enjoyed now, but will last with years to come.

Food suggestions:

An ideal wine to enjoy with venison or spicy risotto.

Awards:

2015 vintage: Gold – Michelangelo International Wine Awards '16
2013 vintage: Premium Class Awards – SAA Wine List Awards '14
2011 vintage: Gold – Michelangelo International Wine Awards '12
2009 vintage: 4 Stars - John Platter Wine Guide '11