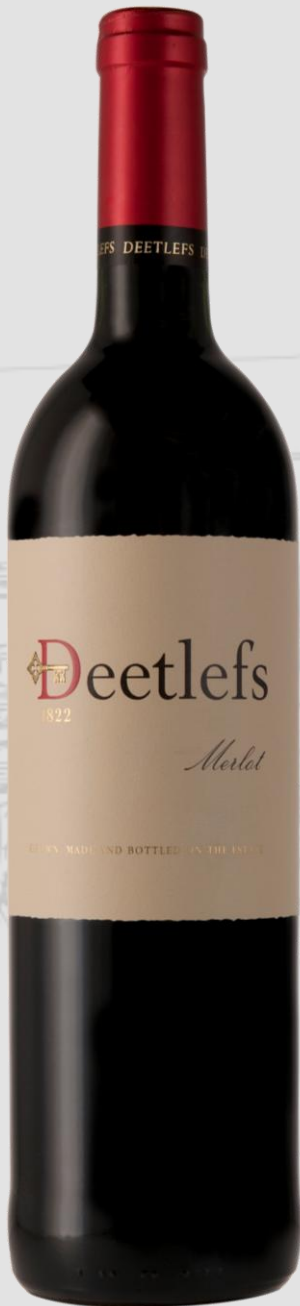


Deetlefs Estate Merlot 2015



Tasting notes:

Dark scarlet red with dark rim.

Wine shows ripe berry flavours with cherries, strawberries, plums and prunes. Herbaceous rosemary and lavender compliments spicy aromas and are backed up with good balanced oak aromas.

Juicy, elegant entry with a full middle palate. Soft fruity finish. Berry aromas of plum, cherries and rosemary with subtle oak spice on palate. Wine has long full and smooth finish.

Food Pairing:

Fillet steak, braised lamb shanks, pot roast, oxtail and Foie Gras

Blend:

Merlot 100%

Vinification:

Grapes for this wine were carefully selected from vines planted in 1998. After harvesting cold skin contact for 3 days to ensure good colour extraction. Inoculated with yeast starter culture. Fermentation temperatures between 26-28°C. Total of 14 days on skins. Malolactic fermentation is partially done in barrel. The wine is then matured for 15 months in 2nd, 3rd and 4th fill barrels.

Area of origin:

Breedekloof

Analysis:

Alc.: 14.45%

RS: 3.6 g/l

Maturation:

4 - 8 years