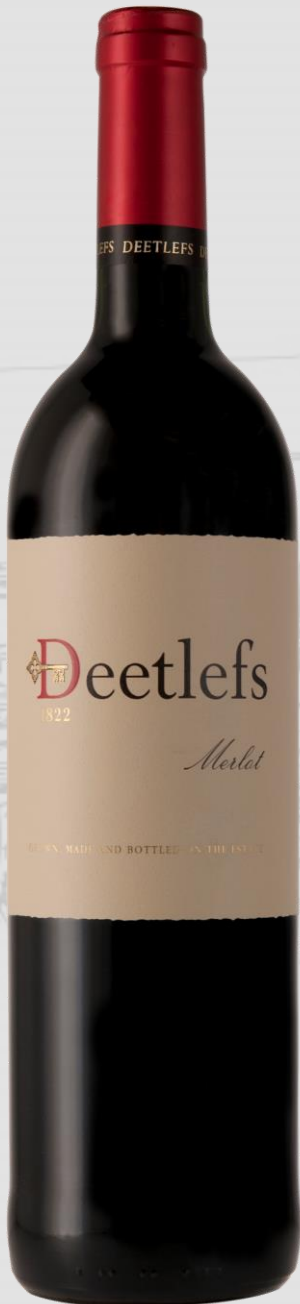


Deetlefs Estate Merlot 2017



Awards & Accolades:

87 points – Tim Atkin

Tasting notes:

Intense red colour with a scarlet rim. It has an abundance of black cherry, plum, black currant and raspberry aromas with a hint of spice and dried herbs. The palate is smooth on entry with good structure and weight on the middle palate. Good balance between fruit and oak with lingering cherry, dried cranberry and herbs on the finish.

Food Pairing:

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

Blend:

85% Merlot, 9% Cabernet Sauvignon, 3% Petit Verdot, 3% Roobernet

Vinification:

Grapes were harvested at 24 degrees balling. Three days cold maceration, before fermentation with cultured yeast. Skin contact for 21 days with very gentle pump overs to ensure soft extraction and elegant tannins. Partial malolactic fermentation in barrels. Maturation for a total of 15 months in 300 liter French oak barrels. Only 10% new barrels were used to allow the fruit to shine in this Merlot.

Area of origin:

Breedekloof

Analysis:

Alc.: 14.53%

RS: 3.4 g/l

Maturation:

4 - 8 years