



Deetlefs Estate Merlot 2022

Awards & Accolades:

New Vintage Release

Tasting notes:

Intense deep Ruby 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 mulberry and herbs on the finish.

Food Pairing:

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

Blend:

100% Merlot

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. Maturation for a total of 15 months in 300 liter French and some Hungarian oak. Only seasoned oak to be used to allow the fruit to shine in this Merlot.

Area of origin:

Breedekloof

Analysis:

Alc.: 14.5%

RS: 3.27 g/l

Maturation:

4 - 8 years