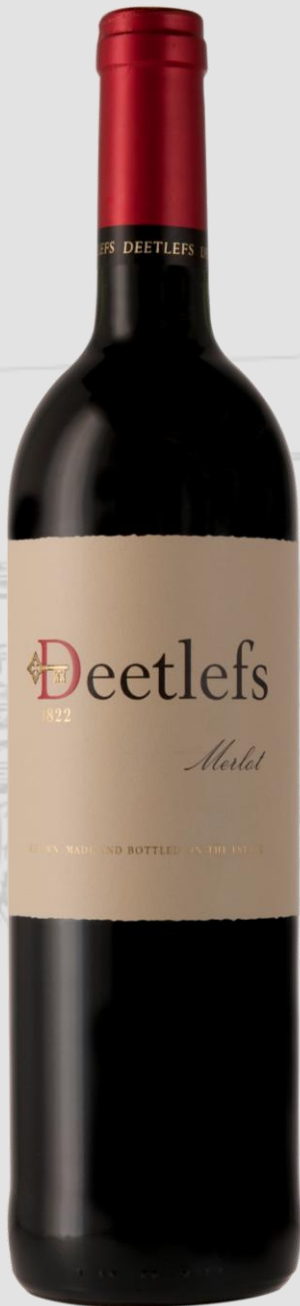


Deetlefs Estate Merlot 2016



Awards & Accolades:

88 points – James Suckling

Tasting notes:

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

Food Pairing:

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

Blend:

94% Merlot, 6% Petit Verdot

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 over's 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 16% new barrels were used to allow the fruit to shine in this Merlot.

Area of origin:

Breedekloof

Analysis:

Alc.: 14.28%

RS: 3.4 g/l

Maturation:

4 - 8 years