



DELHEIM
worth the journey



DELHEIM MERLOT 2018

COMPOSITION

Merlot

ORIGIN

Stellenbosch, South Africa

VINEYARD

Block name(s): Pinetrees, Peperboom and Langry draad

Year planted: 2008, 2002, 1998

Size: 2.51ha, 3.02ha and 4.36ha

Soil: Oakleaf profile, mainly decomposed granite

Slope: South-West facing

Elevation : 260-300m above sea level

VINIFICATION

Handpicked grapes were de-stemmed and crushed. The wine was fermented in Stainless steel tanks with pump-overs done 3time a day. The wine was fermented dry and then pressed. Malolactic fermentation was done partially in barrel and tanks. The wine was then matured in French oak barrels (300L barrels) for a period of 12 months before blending. A light filtration was done before bottling.

ANALYSIS

Alcohol:	14.5%
Residual Sugar:	3.3 g/l
Total Acidity:	5.6 g/l
pH:	3.44

TASTING NOTES

The wine has a deep ruby colour with dark riper fruits on the nose of blackberries, mulberries and fleshy plums with fine oak spice notes. The palate has a rounded mouth-feel and medium body supported by the dark fruit flavours, cigar box and silky tannins on the finish. This fruit driven style of Merlot is perfect to savour on its own but will also pair well with Lamb Shank and roasted vine dried tomatoes.

MATURATION

Drink now, or within 3 years from vintage.



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