



DIEMERSFONTEIN  
WINES



## MERLOT 2019

### VINIFICATION

Grapes were harvested at optimum ripeness and vinified separately. Fermentation happened in tanks over 6 days, pressed, put back into tank to finish malolactic fermentation. After malolactic fermentation the wine was racked into 3rd fill barrels for 12 months until they were blended, stabilized and bottled.

### TASTING NOTES

Inviting ripe red berries supported by undertones of star anise and cinnamon. Classic and elegant. Wonderfully soft and subtle while the medium-bodied structure lingers well at the end.

### FOOD PAIRING

Diemersfontein Merlot pairs harmoniously with Mediterranean Lamb burgers, Roast chicken with Thyme and onions or Veal served with Portabello mushrooms. Merlot's ample acid structure also does surprisingly well with tomato based dishes.

### INFORMATION & ANALYSIS

Vintage:	2019
Cultivar:	100% Merlot
Harvest Date:	February 2019
Wine of Origin:	Western Cape
Yield:	8 ton / hectare
ALC:	14 % VOL
TA:	5.9 g/l
pH:	3.57
Res:	3.3 g/l

THERE EXISTS A PASSION AT DIEMERSFONTEIN THAT IS IMPOSSIBLE TO OVERLOOK.  
THE DIEMERSFONTEIN RANGE OF WINES ENCAPSULATES THE MAGNIFICENCE,  
ELEGANCE AND GRACE OF THIS ESTATE AND THE PASSION OF ITS PEOPLE, AND MAKES  
EVERY SIP OF OUR WINES A MAGICAL EXPERIENCE.

