



DIEMERSFONTEIN
WINES

OVATION MERLOT 2022

ABOUT DIEMERSFONTEIN

There exists a passion at Diemersfontein that is impossible to overlook, with a range of wines that encapsulates the magnificence, elegance and grace of this estate and the passion of its people, making every sip of our wines a magical experience.

WINEMAKING

The grapes were picked at optimal ripeness levels and vinified in stainless steel tanks, malolactic fermentation in tank, racked of its lees thereafter. Once complete the wine is stabilised and stored until bottling.

TASTING NOTES

Inviting ripe red berries on the approach is supported by undertones of star anise and cinnamon. A truly classic and elegant Merlot. Wonderfully soft and subtle while the medium-bodied structure lingers well at the end. Ready to be enjoyed now

FOOD PAIRING

The Ovation Merlot pairs harmoniously with Mediterranean Lamb burgers, Roast chicken with Thyme and onions or Veal served with Portabello mushrooms. The well structured acidity of this Merlot also does surprisingly well with tomato based Italian dishes, such as Bolognese, hearty stews and pizza with a meaty topping.

COMPONENTS: 100% Merlot

WINE OF ORIGIN: Western Cape

HARVEST DATE: February 2022

YIELD: 8 Tonnes per Hectare

AGEING POTENTIAL: Mature for up to 5 years

TEMPERATURE: Serve between 15°C to 20°C

ALCOHOL: 14.17 % **RESIDUAL SUGAR:** 3.2 g/l

TOTAL ACIDITY: 5.6 g/l **PH:** 3.55

ENERGY: (100 ml) E = 345 kJ / 83 Kcal

PACKAGING: 1175g per 750ml bottle

NUTRITIONAL INFORMATION:



www.diemersfontein.co.za



Diemersfontein Wine Estate



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