



# DU PREEZ ESTATE

ESTATE WINE

## DU PREEZ PRIVATE CELLAR MERLOT

Vintage: 2009

### Blend

Cultivars: 100% Merlot

### Vineyards

Area: Breedekloof area/Western Cape

Vines per hectare: 2890 vines/ha

Irrigation: Yes

Age of vines: 8 years

Rootstock: R99

Soil types: Alluvial

### Weather

Cold winters with an average of 500ml of rain per year.

Summers are dry but afternoon winds cool down the vines.

### Harvesting

Mid to end February. Harvested late morning till late afternoon. Yields per hectare: 10tons per hectare.

### Cellar

Balling: 24°B – 25°B

Cold soaking for 24 hours

Fermentation method: Fermented at 28°C

Barrel matured: 9 months

### Wine

Colour: Dark red

Bouquet: Fragrant bouquet of berry flavours with hints of fruit cake.

Taste: Strawberry flavours with chocolate aftertaste.

Complimented by wood.

Serving suggestion: Excellent with steak & red meats.

### Official Analysis Laboratory Report

Alcohol Vol%	13.80
Residual Sugar g/l	4.4
Volatile acidity g/	0.73
pH 3.38	3.79

