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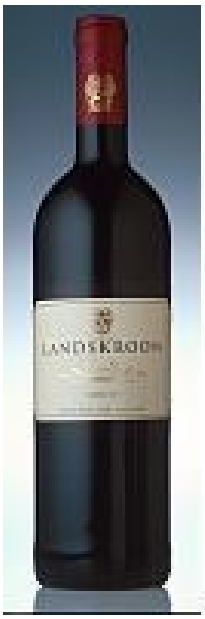
Landskroon Merlot 2003



Brilliant dark ruby colour. Full bodied with ripe plum, cherry fruit, delicately structured. Drinkable now, but will improve with time.

To be enjoyed by itself or with a variety of roasts and other meat dishes.

variety : Merlot | 92.3% Merlot, 7.7% Cabernet Sauvignon
winery : Landskroon Wines
winemaker : Paul de Villiers
wine of origin : Paarl, Coastal Region
analysis : **alc :** 14.00 % vol **rs :** 2.60 g/l **pH :** 3.52 **ta :** 5.8 g/l
type : Red **style :** Dry **body :** Medium **wooded**
pack : Bottle

ageing : Drinkable now and upto 6 years.

in the vineyard : Age of Vines: 5 â€“ 12 years
Clones: MO 192, MO 348A, MO 193
Rootstock: R99, R101 - 14
Vines per hectare: 3000
Soil: Sandy loam and decomposed granite
Trellising: Bush vines and cordon trellised
Yield: 7 â€“ 8 tons per hectare

about the harvest: Grapes were harvested at 25Â° Balling, destemmed and transferred to open and closed stainless steel fermentation tanks.

in the cellar : After the addition of selected yeast, the juice, together with the skins, were allowed to ferment at controlled temperatures of 25Â°C - 28Â°C. During fermentation, skins that tend to rise to the top were regularly pushed down to cool the cap and to optimise flavour and colour extraction. At 5Â° Balling, juice was drained from the skins and fermentation allowed to continue in closed tanks. Any juice remaining in the skins were recovered with the use of a gentle tank press. After allowing for malolactic fermentation the wine was racked from the lees and transferred to 225 L oak barrels for maturation.
Barrel maturation: 13 months
Type of Wood: French oak
Bottling date: 28 October 2004