

## 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 - 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 - 8 tons per hectare

**about the harvest:** Grapes were harvested at 25° 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 25°C - 28°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 5° 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

