

Kloovenburg Merlot 2004

Michelangelo Awards 2005 - Silver Medal

Deep-plum in the glass, the nose is voluptuous with dates and cherries and rich Christmas pudding while well-considered oak maturation offers spice such as cinnamon for a complex and rounded Merlot. Firm tannins add structure and ensure excellent aging potential.

variety : Merlot | 100% Merlot

winery : Kloovenburg

winemaker : Pieter du Toit

wine of origin : Swartland

analysis : alc : 14.5 % vol rs : 2.8 g/l pH : 3.48 ta : 6.2 g/l

type : Red wooded

pack : Bottle **closure :** Cork

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ageing : Maturation potential: 2 - 6 years

in the vineyard : Soil: Malmesbury scalie with South-West slopes

Age of Vines: 6 years

Yield per Ha: 6 Ton

Viticulture: Trellised with drip irrigation and summer pruning for better sunlight penetration and low crop. Monitor by Netron Moisture meter.

Vineyards: Small pyramids made from mirrors, reflecting light in all directions, have been installed in these vineyards. This reflecting light scares away the troops of baboons which are plundering our vineyards.

about the harvest: Grapes harvested in middle February.

