

Klein Tulbagh Merlot Reserve 2002

This wine is rich in mulberry and blackberry flavours, followed through on the palate with meatiness. Good oak and fruit integration.

Serve with roast Karoo lamb with rosemary, steak, chargrilled chicken and guinea fowl.

variety : Merlot | 100% Merlot

winery : Tulbagh Winery

winemaker : Carl Allen & Elsabé le Roux

wine of origin : Tulbagh

analysis : alc : 14.23 % vol rs : 2.4 g/l pH : 3.42 ta : 5.6 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

Michelangelo International Wine Awards 2004 - Silver
Veritas 2004 - Bronze

ageing : Enjoy now or over the next three years.

in the vineyard : The grapes are from high trellised vineyards, planted in a north east row direction against east facing slopes.

about the harvest: Grapes are harvested at optimal ripeness with a 25°B sugar and acids above 5.0 g/l.

in the cellar : Fermentation took place on the skins in open separators at temperatures between 25 - 30°C. The skins were punched down every 4 hours. After alcoholic fermentation the wine went through malolactic fermentation. The wine was matured in oak barrels for 12 months followed by 24 months in the bottle prior to release.

