

Ruitersvlei Reserve Merlot 2003

Cinnamon, cloves, plums. Dusty toasted notes - soft tannins which fills the palate. Excellent balance.

variety : Merlot | Merlot

winery : Ruitersvlei

winemaker : Reino Kruger

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 2.9 g/l pH : 3.6 ta : 6.4 g/l va : 0.71 g/l

type : Red **wooded**

pack : Bottle

ageing : Will age well for the next 10 years.

in the vineyard : Appellation: Paarl

Area Planted: 20 Ha.

Age of Vines: 5 - 15 years

Rootstock: Ruggeri, Paulsen, Richter 110, Richter 99

Clone: N.A.

Trellis System: 4-Wire perold

Irrigation: Drip

Vine Density: 1000 mm x 2400 mm

Soil: Malmesbury Bank

Climate: Sub-Tropic; Winter rainfall

about the harvest: Type: Hand

Date: Mar-03

Yield: 5.5 tons per hectare

in the cellar : Crushing: 40% Whole berry; Crush & destemmed

Tanks: Stainless Steel

Fermentation: Cold soak 48hr - 28Â°C Fermentation temp, extended post fermentation skin contact

Malolactic: In Barrel

Barrel Ageing: 16 Months

Fining: None

Filtration: None

Stabilisation: Protein and Cold

Wood: Vicard 16 months in Barrel

