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Landskroon Merlot 2004



Old Mutual Trophy Wine Show 2006 - Bronze
Wine-of-the-Month Club, Merlot (Wooded) Tasting Category â€“ Selected 3rd out of 40 wines.
SantÃ© Classic Wine Trophy 2005 - Silver Medal
Rich and full-bodied with a delicious flavour of berry fruits supported by a touch of spice gained from aging in French oak barrels,

An ideal accompaniment to red mears and roast chicken. Serve at 16 - 19Â°C.

variety : Merlot | 100% Merlot
winery : Landskroon Wines
winemaker : Paul de Villiers
wine of origin : Paarl, Coastal Region
analysis : alc : 14.00 % vol rs : 4.00 g/l pH : 3.41 ta : 5.70 g/l
type : Red body : Full wooded
pack : Bottle

Wine-of-the-Month Club, Merlot (Wooded) Tasting Category -
Selected 3rd out of 40wines.

Old Mutual Trophy Wine Show 2006 - Bronze (73/100)
SantÃ© Classic Wine Trophy 2005 - Silver Medal

ageing : 6 years. This wine can be enjoyed now, but will continue to improve for several years.

in the vineyard : **Origin:** Paarl, Coastal Region

Climate: Winter Rainfall approximately 600mm per annum. The estate is situated along the south western slopes of Paarl Mountain at an altitude of between 140 and 250 meters and benefits from cooling summer breezes from the Atlantic Ocean.

Irrigation: Limited irrigation of between 50 and 100mm is applied during drier summers in order to allow for optimum development and ripening of grapes.

Soils: Vary from decomposed granited to well drained sandy loam with gravel underlays.

Coopers: Sylvain, Schahinger & Trust.

Age of Vines: 5 â€“12 years
Clones: MO 192, MO 348A, MO 193
Root stock: 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 â€“ 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 225L oak barrels for maturation.

Barrel maturation: 10 months

Type of Wood: French oak