

Tier 3 - Makana Reserve Range Merlot 2005

Michelangelo Awards 2006 - Silver Medal

Cooler climate berry fruit has produced this fresh, fleshy merlot with mint-choc and mixed spice nuances. French oak has been used to add structure and this wine will develop beautifully over 2-4 years.

This is a versatile food wine, especially well matched to venison, lamb and tomato based sauces.

variety : Merlot | 100% Merlot

winery : Cape First Wines

winemaker : Christo Versfeld

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 4.00 g/l pH : 3.63 ta : 5.11 g/l

type : Red wooded

pack : Bottle

Michelangelo Awards 2006 - Silver Medal

ageing : Maturation potential: 3 - 4 years

in the vineyard : Soil type: Lime rich / alluvia

Age of vines: 6 - 12 years

Trellising: Vertical three wire

Yield: 8 - 10 tons/ha

Irrigation: Drip

about the harvest: Picking date: Mid - End March

Grape sugar: 24° Balling

Acidity: 6.0 g/ltr

pH at harvest: 3.6

in the cellar : Fermentation temperature: 26 - 28°C

Method: Three daily pump-overs. Malolactic fermentation completed in oak.

Wood ageing: 20% French oak - wine matured for a period of 8 months.

