

Kranskop Merlot 2003

Deep red colour, well balanced with soft ripe fruit and sweet earthy fynbos flavours. Delicate fruit tannins follow on the palate rounded by subtle oak.

variety : Merlot |

winery : Kranskop Private Cellar

winemaker : Nakkie Smit

wine of origin : Klaasvoogds

analysis : alc : 13.5 % vol rs : 3.5 g/l pH : 3.65

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

ageing : Ageing Potential: Very enjoyable now, but will improve. 5 years

in the vineyard : Soil Type: Deep Stone rich siol.

Average age of vine: 6 years.

Trellising: 2m Poles with 5 canopy wires to keep the canopy in position for optimum sunlight "use" without having the grapes in direct sunlight.

Irrigation: The concept of deficit irrigation were used.

about the harvest: Medium, small canopy - green drop of bunches not fully covered four weeks before harvest. Hand picked in the early morning, full ripe grapes and soft handling.

Yield: 6 tons/ha

in the cellar : Vinification: Open fermentation for 13 days. Press with basket-press.

Malolactic fermentation in 225 litre barrels.

Wood ageing: 20 months in French Oak barrels, 1st, 2nd and 3rd fill.

Production: 2 400 bottles