

## Kranskop Merlot 2004

Deep red colour, with soft ripe fruit and sweet earthy fynbos flavours. Well balance fruit tannins follow on the palate rounded by subtle French Oak

**variety** : Merlot |

**winery** : Kranskop Private Cellar

**winemaker** : Nakkie Smit

**wine of origin** : Klaasvoogds

**analysis** : **alc** : 14 % vol **rs** : 3.1 g/l **pH** : 3.47 **ta** : 6.4 g/l

**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 soil.

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

Production: 2 400 bottles

