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Landskroon Merlot 2005

2007 WINE Magazine Best Value Guide
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%
winery : Landskroon Wines
winemaker : Paul de Villiers
wine of origin : Paarl, Coastal Region
analysis : alc : 13.50 % vol rs : 2.80 g/l pH : 3.30 ta : 5.70 g/l
type : Red body : Full wooded
pack : Bottle

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ageing : 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 & Nadalie

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°B, 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 25?C - 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°B, 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 225 L oak barrels for maturation.

Barrel maturation: 12 months

Type of Wood: 15% New French oak, 13% 2nd fill French oak & 72% 3rd fill and older French oak.