

KWV Merlot 2004

This is a supple, elegant and very appealing wine with the tannins well integrated, but prominent enough to need a year or two longer to show off the ripe, fleshy black-cherry, chocolate and oak shadings to their best advantage.

A wine for classic roasts, great steaks and venison and soft, creamy cheeses.

variety : Merlot | 100% Merlot

winery : KWV Classic Collection

winemaker :

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 2.36 g/l pH : 3.6 ta : 5.62 g/l

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

pack : Bottle

in the vineyard : Climate: Mediterranean climate with moderate summers and cold, wet winters. Rainfall of approximately 600 - 700 mm annually

Soil: Deep red, well-drained soils - Hutton and Clovelly.

about the harvest: Selected grapes were harvested at 24° Balling.

in the cellar : Fermented on the skins until dry. After malolactic fermentation, the wine was matured in 300 litre French oak barrels for 12 months. Then it was fined, stabilised and bottled.

