

Landskroon Merlot 1998

Succulent palate with plummy tones. Brilliant ruby colour. Delicately structured and early drinkable.

variety : Merlot | Merlot

winery : Landskroon Wines

winemaker : Paul de Villiers

wine of origin : Paarl, Coastal Region

analysis : alc : 12.50 % vol rs : 3.20 g/l pH : 3.41 ta : 6.40 g/l

ageing : 6 years

in the cellar : CLONE: Mo 192

Grapes were harvested at 24Â°B. Open fermenters were used. In order to optimise flavour and colour extraction, skins rising to the top were regularly brought in contact with the juice. Temperature was maintained at approximately 28Â°C. At 5Â°B, juice was drained from the skins and the fermentation process allowed to continue in closed tanks. Any juice remaining in the skins was recovered by using a gentle tank press. After fermentation was completed the wine was given two rackings and finished in 225 l French oak barrels for a period of nine months.

