

KWV Reserve Merlot 2005

This full bodied red wine has intriguing mocha, cherry and fresh plum flavours that are complemented by cedar wood spice.

This wine can be enjoyed on its own or with grilled and roasted red meats, especially lamb.

variety : Merlot | 100% Merlot

winery : KWV Classic Collection

winemaker : The Winemaking Team

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 2.51 g/l pH : 3.31 ta : 6.21 g/l

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

pack : Bottle **closure :** Cork

ageing : This wine is ready for drinking now but will continue developing over the next 2 - 5 years.

in the vineyard : This was among the trickiest of Cape vintages. It was hot and exceptionally dry. Grape ripening generally was early by 2 - 3 weeks and often uneven, compounding uneven spring budburst. Exceptionally small berries resulted in concentrated flavours and promising colours.

ABOUT THE AREA

The beautiful historical town of Stellenbosch lies at the centre of South Africa's premier wine-producing district and boasts a grape growing and winemaking tradition that stretches back to the start of the 17th century. Conditions in this district are particularly well suited to many of the noble grape varieties. The Hutton and Clovelly soils of the valley floors give way to granite soils on the mountain slopes. The area has a Mediterranean type climate.

about the harvest: Specially chosen Merlot grapes were harvested fully ripe.

Harvest date: Beginning of March

in the cellar : The grapes were crushed and the juice was fermented on the skins at a temperature of 26° - 28 °C until dry. Malolactic fermentation took place and the wine was then aged in 300 litre oak barrels for 16 months before being blended and bottled.

