

## KWV Reserve Collection Merlot 2006

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 : 14.28 % vol    rs : 2.98 g/l    pH : 3.42    ta : 6.20 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 :** Exceptional quality wines were generally made from the 2006 harvest. It was warm to very warm with dry periods impaired and bunch and berry size was reduced. This favoured the production of top quality wines with concentrated flavours.

### 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:** March 2006

### in the cellar :

They were crushed and the juice was fermented on the skins at a temperature of 26-28°C until dry. The wine was pressed and left to settle. The clean wine was put into barrel for malolactic fermentation and ageing.

**Maturation:** 300 Liter New French Oak barrels for 16 months.

