

Cape Blue Merlot 2006

The softer approach to a red wine. Medium bodied, more feminine and delicious.

Perfect when served with pasta & roast meats.

variety : Merlot | 100% Merlot

winery :

winemaker : Reino Kruger

wine of origin : Coastal

analysis : alc : 14 % vol rs : 0-5 g/l pH : 3.42 ta : 6.1 g/l va : 0.56 g/l so2 : under 1008 mg/l fso2 : 40 mg/l

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

pack : Bottle **closure :** Cork

in the vineyard : Soil: Scali, Alluvial, Hutton, Kroonstad and Clovelly

Growing Climate/Vintage Conditions: Cool ocean breeze, nestled in the Helderberg basin. Surrounded by the Hottentots Holland mountains overlooking False Bay.

about the harvest: Date of harvest: mid-March

Type of harvest: Hand harvest in the cool morning.

in the cellar : Method: Cold maceration for 3 days followed by juice extraction. Pump over and punch down 3 times daily.

Fermentation Temperature: 16° - 28° C

Length: 10-25 days on skins.

Malolactic Fermentation: In stainless steel tanks with wood staves.

