

Klein Tulbagh Merlot Reserve 2003

Deep ruby with opaque centre and pink hued rim. Delicate red berry plum with a touch of menthol. Medium-bodied with a backing of gentle tannins that are very approachable.

Serve with roast Karoo lamb with rosemary, steak, chargrilled chicken and guinea fowl.

variety : Merlot | 100% Merlot

winery : Tulbagh Winery

winemaker : Carl Allen & Elsabé le Roux

wine of origin : Tulbagh

analysis : alc : 13.63 % vol rs : 2.0 g/l pH : 3.32 ta : 6.2 g/l

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

pack : Bottle **closure :** Cork

ageing : Enjoy now or over the next three years.

in the vineyard : The grapes are from high trellised vineyards, planted in a north east row direction against east facing slopes.

about the harvest:

Grapes are harvested on 03 February 2003 at optimal ripeness with a 24.89°B sugar and acids above 6.0 g/l.

in the cellar : Fermentation took place on the skins in open separators at temperatures between 25 - 30°C. The skins were punched down every 4 hours. After alcoholic fermentation the wine went through malolactic fermentation. The wine was matured in 100% French oak barrels of which 45% were 1st fill for 9 months.

