

## Kloofzicht Alter Ego 1993

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Deep, rich garnet-hued colour, a cornucopia of fruit offers itself generously to nose and palate, mouth-filling almond-suggesting flavours and earthiness, fleshy, friendly, sensuous, feminine.

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variety : Merlot | Merlot

winery : Kloofzicht Estate

winemaker : Roger Fehlmann

wine of origin :

analysis : alc : 12.7 % vol   rs : 1.8 g/l   pH : 3.3   ta : 6.0 g/l

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ageing : Kept at the right ambient storage temperature, this wine is still on an up as far as optimisation of components are concerned. Drinks magically at present moment.

in the cellar : 8 year old vines, non-irrigated, clay-loam 4 tonn/ha yield. Grapes are harvested mid - February at 24°C open tank fermentation, post fermentation skin maturation for 14 days, followed by malolactic; 15 months exposure to small hungarian oak.