

Cape Blue Merlot 2008

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** : 6.02 g/l **pH** : 3.47 **ta** : 5.69 g/l **va** : 0.56 g/l **so2** : 102 mg/l **fso2** : 58 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.

