

Landskroon Merlot 2008

Rich and full-bodied with a delicious flavour of berry fruits supported by a touch of spice gained from aging in French oak barrels.

An ideal accompaniment to red meats and roast chicken. Serve at 16 - 19° C.

variety : Merlot | 100% Merlot

winery : Landskroon Wines

winemaker : Paul de Villiers

wine of origin : Paarl, Coastal Region

analysis : alc : 14.00 % vol rs : 3.80 g/l pH : 3.43 ta : 5.70 g/l

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

pack : Bottle **closure :** Cork

ageing : This wine can be enjoyed now, but will continue to improve for several years.

in the vineyard : **Origin:** Paarl, Coastal Region

Climate: Winter Rainfall approximately 600mm per annum. The estate is situated along the south western slopes of Paarl Mountain at an altitude of between 140 and 250 meters and benefits from cooling summer breezes from the Atlantic Ocean.

Irrigation: Limited irrigation of between 50 and 100mm is applied during drier summers in order to allow for optimum development and ripening of grapes.

Soils: Vary from decomposed granited to well drained sandy loam with gravel underlays.

Coopers: Sylvain

Age of Vines: 7 - 14 years

Clones: MO 192, MO 348A, MO 193

Root stock: R99, R101 - 14

Vines per hectare: 3000

Soil: Sandy loam and decomposed granite

Trellising: Bush vines and cordon trellised

Yield: 7 - 8 tons/hectare

about the harvest: Grapes were harvested at 25° B, destemmed and transferred to open and closed stainless steel fermentation tanks.

