

Landskroon Merlot 2010

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% Merlotwinery: Landskroon Wines

winemaker: Paul de Villiers, Abraham van Heerden

wine of origin: Paarl, Coastal Region

analysis: alc:14.00 % vol rs:3.60 g/l pH:3.45 ta:5.70 g/l

type: Red style: Dry body: Full wooded

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

in the vineyard: 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 granites to well drained sandy loam with gravel underlays.

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



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