

KWV Reserve Collection Merlot 2009

An elegant red wine bursting with fresh blackberry, cherry and plum flavours. On the palate the wine is soft and juicy with subtle oak nuances complementing the fresh fruit flavours. A well balanced wine with a lingering aftertaste.

This wine is best enjoyed with grilled or roasted red meat dishes.

variety : Merlot | 100% Merlot

winery : KWV Classic Collection

winemaker : The Winemaking Team

wine of origin : Stellenbosch

analysis : alc : 14.80 % vol rs : 2.94 g/l pH : 3.42 ta : 5.89 g/l

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

pack : Bottle **closure :** Cork

ageing : The wine can be enjoyed now, but will continue to develop over the next 5 - 8 years.

in the vineyard : Vineyards

South Africa's vineyards are mostly situated in the Western Cape near the coast. This is the southernmost region of the African continent, and has a Mediterranean type climate and diverse soils perfectly suited to quality grape production.

Vintage Conditions

Cool temperate conditions during the growing season resulted in small, concentrated berries. Veraison was even, therefore ensuring even ripening of grapes. The period was characterised by low disease incidence. During harvest, the cooler than average summer temperatures resulted in an excellent balance between sugar and acid. Lower yields deliver a well balanced wine that offers intense fruit flavours.

about the harvest: Specially selected grapes were harvested at optimal ripeness.

Harvest date: March

Yield: 5 - 8t/ha

in the cellar : Winemaking: After crushing the grapes were cold macerated to ensure maximum extraction of colour and flavour. The juice was then inoculated and fermented on the skins at a temperature of 26° - 28° C. The wine was then pressed and filtered before it went into barrels for malolactic fermentation and maturation.

Maturation: 300 litre new French oak barrels for 14 - 16 months.

Total Production: 24 000litres

