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Landskroon Merlot 2014

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°C- 19°C.



variety : Merlot | 100% Merlot
winery : Landskroon Wines
winemaker : Abraham van Heerden
wine of origin : Paarl
analysis : **alc :** 14.00 % vol **rs :** 2.80 g/l **pH :** 3.49 **ta :** 5.70 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

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

LANDSKROON (est. 1692) is currently owned by the families of Paul and Hugo de Villiers. The cellar is situated on the south-western slopes of Paarl Mountain, where the De Villiers family has been winemakers for five generations.

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.

in the cellar : Cellarmaster: Paul de Villilers

After the addition of selected yeast the juice, together with the skins, were allowed to ferment at controlled temperatures of 25 – 28°C

Maturation: 12 months in 225L French and American oak barrels. 5% new oak and the rest 2nd and 3rd fill barrels.

Bottling Date: 01 July 2015