

Landskroon Merlot 2017

Rich and full-bodied with delicious flavours of berry fruits and plum 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 : Michiel du Toit

wine of origin : Paarl

analysis : alc : 14.00 % vol rs : 2.40 g/l pH : 3.38 ta : 5.90 g/l va : 0.46 g/l

so2 : 123 mg/l fso2 : 35 mg/l

type : Red style : Dry body : Full taste : Herbaceous wooded organic

pack : Bottle size : 750ml closure : Cork

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

about the harvest: Grapes were harvested at 24°B

in the cellar : Grapes were harvested at 24°B, destemmed and transferred to open and closed stainless steel fermentation tanks. After the addition of selected yeasts the juice, together with the skins, were allowed to ferment at controlled temperatures of 25°C – 28°C.

