

Landskroon Merlot 2018

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 : 14.50 % vol rs : 3.10 g/l pH : 3.44 ta : 6.00 g/l

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

pack : Bottle **size :** 750ml **closure :** Cork

Vitis Vinifera Awards 2020 - Double Gold

Gold Wine Awards 2020 - Gold

Platter's Wine Guide 2021 - Good Value & 3.5 Stars

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.

Maturation: 12 months in 225L French and American oak barrels. A small percentage new oak was used and the remainder aged in 2nd and 3rd fill barrels.

