

Landskroon Merlot 2020

Rich 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 : Fanie Geysler & Kaylin Baxter

wine of origin : Paarl

analysis : alc : 14.00 % vol rs : 2.80 g/l pH : 3.43 ta : 6.20 g/l

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

pack : Bottle **size :** 0 **closure :** Cork

2023 Platter's Wine Guide - 3.5 Stars

2022 Vitis Vinifera Awards - Gold

2022 WOTM Panel Tasting - 1st out of 20

2022 Hallo Merlot Competition - Top 10

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

On the South Western slopes of the iconic Paarl Mountain lies the beautiful Landskroon Wine Estate.

Five generations of passionate winemakers have contributed to making Landskroon one of Paarl's leading wine brands.

The current cellarmaster, Paul de Villiers, proudly continues this heritage as the 5th generation of the family at Landskroon.

about the harvest: Grapes were harvested at 24°B 24°B, destemmed and transferred to open and closed stainless steel fermentation tanks.

in the cellar : Grapes were 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. 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.

