

## Capelands Classic Merlot 2002

The wine is ruby in colour. Prominent, ripe berry fruit flavours are supported by a hint of oak and the palate rewards with a smooth, pleasant aftertaste.

**variety :** Merlot | Merlot

**winery :** Capelands

**winemaker :** Frans Smit

**wine of origin :** Western Cape

**analysis :** alc : 14.21 % vol   rs : 3.4 g/l   pH : 3.64   ta : 5.4 g/l

**type :** Red

**ageing :** Enjoy within 2 years from harvest.

**in the vineyard :** Average temperature - Summer 27Â° C  
- Winter 18Â° C

Annual rainfall 450 mm

Proximity to ocean 20 km

SOIL: Decomposed Granite

VITICULTURE: Trellised, 7-year-old vines planted on southwestern slopes yielded the grapes for this wine. The vines received supplementary drip irrigation and produced 8 tons per hectare.

**about the harvest:** The grapes were picked at 24Â° Balling.

**in the cellar :** Fermentation took place in stainless steel tanks under temperature-controlled conditions.

A 30% portion of the wine was matured for 6 months in 2nd- and 3rd-fill French oak barrels.

