

## KWV Merlot 2000

This is a supple, elegant and very appealing wine with the tannins well integrated, but prominent enough to need a year or two longer to show off the ripe, fleshy black-cherry, chocolate and oak shadings to their best advantage.

A wine for classic roasts, great steaks and venison and soft, creamy cheeses.

**variety :** Merlot | Merlot

**winery :** KWV Classic Collection

**winemaker :**

**wine of origin :** Paarl

**analysis :** alc : 14.0 % vol   pH : 3.6   ta : 5.9 g/l  
wooded

**in the vineyard :** Climate: Mediterranean climate with moderate summers and cold, wet winters. Rainfall of approximately 600 - 700 mm annually.

Soil: Deep red, well-drained soils - Hutton and Clovelly.

**about the harvest:** Selected grapes were harvested at 24° Balling.

**in the cellar :** Fermented on the skins until dry. After malolactic fermentation, the wine was matured in 300L French oak barrels for 12 months. Then it was fined, stabilised and bottled.

