

Kranskop Merlot 2001

Sought after classical flavours of cigar box, spice and ripe mulberries with a juicy mouth feel finishing and a lingering aftertaste of all spice.

variety : Merlot | Merlot

winery : Kranskop Private Cellar

winemaker : Nakkie Smit

wine of origin : Klaasvoogds

analysis : alc : 13.5 % vol rs : 2.8 g/l pH : 3.2 ta : 7.0 g/l

type : Red

Veritas - Silver

John Platter - 3½ stars

ageing : +5 Years.

in the vineyard : Soil type: Deep stony soil

Average age of vine: 6 years

Trellising: 2m poles with 5 canopy wires

Irrigation: Not on a regular basis, but only if the vines shows signs of turgor

Yield: 8 tons/ha

about the harvest: Low production volumes achieved by green dropping, deficit irrigation and 'fresh' fertilised soil.

in the cellar : Vinification: Open fermentation for 9 days. Soft handling of skins during last part of process. After pressing with a basket press juice goes with the free run juice to the barrels for 12 months.

Wood ageing: 20% New French Oak with 80% 2nd and 3rd fill French barrels.

Malolactic fermentation: Malolactic fermentation was completed in the barrels after 8 months. The wine was taken off the lees, barrels were cleaned and put back into 225 litre barrels.

Production: 3000 bottles.

