

Kranskop Merlot 2002

SOLD OUT AT CELLAR

Deep red colour, well balanced with soft ripe fruit and sweet earthy fynbos flavours. Delicate fruit tannins follow on the palate with subtle oak roundings.

variety : Merlot | 100% Merlot

winery : Kranskop Private Cellar

winemaker : Nakkie Smit

wine of origin : Klaasvoogds

analysis : alc : 14.5 % vol rs : 2.7 g/l pH : 3.42 ta : 7.2 g/l

type : Red **wooded**

ageing : Enjoy now, but will improve with further cellaring. 8 Years.

in the vineyard : Soil type: Deep stone rich soil.

Average age of vine: 6 years.

Trellising: 2m Poles with 5 canopy wires to keep the canopy in position for optimum sunlight "use" without having the grapes in direct sunlight.

Irrigation: The concept of deficit irrigation were used. Yield: 8 tons/ha.

about the harvest: Medium, small canopy - green drop of bunches not fully covered four weeks before harvest. Hand picked in the early morning, full ripe grapes and soft handling.

in the cellar : Vinification: Open fermentation for 10 days, basket pressed - into barrels, on the lees for 6 months.

Wood ageing: 12 months in French oak for 225 litre barrels, 1st, 2nd and 3rd fill.

Malolactic fermentation: Malolacatic fermentation took place on the lees in 225 litre barrels.

Production: 8490 bottles

