

Kranskop Merlot Reserve 2002

Deep, brilliant ruby colour. Peppery with hints of dried plums and wood on the nose. Firm fruit tannins and the acid-fruit harmony gives the wine its complex structure.

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 : 3.59 ta : 6.7 g/l

type : Red **wooded**

ageing : Excellent ageing potential. 8 Years.

in the vineyard : Soil type: Like all the Kranskop soils deep stone rich.

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 was used to keep berries as small as possible.

Yield: 7 tons/ha (hand picked).

about the harvest: Green dropping was done 4 weeks before harvesting. The grapes were harvested by hand.

in the cellar : Vinification: Full ripe grapes-cool part of day. Softly crushed, no pumping of skins, open fermentation for 11 days and only 650l/1000kg grapes.

Wood ageing: 100% 1st fill French oak - 11 months in barrels

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

Production: 2000 bottles

