

## 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

