

Kranskop Cabernet Sauvignon Merlot 2002

Rich dark red colour with ripe berry fruits and a hint of nutty aromas. Full ripe compact fruit tannins and a beautiful balance between fruit and wood results in a lingering aftertaste.

variety : Cabernet Sauvignon | 51% Cabernet Sauvignon, 49% Merlot

winery : Kranskop Private Cellar

winemaker : Nakkie Smit

wine of origin : Klaasvoogds

analysis : alc : 14.0 % vol rs : 2.70 g/l pH : 3.59 ta : 6.70 g/l

type : Red **style :** Dry **taste :** Fruity **wooded**

Fairbairn Capital Trophy Wine Show 2003 - Bronze

ageing : This wine has a great future. 8 Years.

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

Average age of vine: Cabernet Sauvignon 9 years, Merlot 6 years.

Trellising: 2m Poles with 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.

Yield: Cabernet Sauvignon 9 tons/ha.

Merlot 7 tons/ha.

about the harvest: Low production volumes with small berries achieved by green dropping at a late stage.

in the cellar : Vinification: Open fermentation for 10 days, soft handling of skins - press with basket press into the barrels for 10 months before the blend was made up.

Wood ageing: Cabernet Sauvignon was matured 15% in new French oak with some 2nd and 3rd fill as well. The Merlot has components of new, 2nd and 3rd fill French.

Malolactic fermentation: Malolactic fermentation took place in 225 litre barrels.

Production: 8000 bottles.

