

KWV Reserve Merlot 2001

Dark garnet red colour in the glass. Intriguing coffee and cherry flavours that are complimented by the spiciness of the cedarwood. Firm, round tannins leads to an interesting finish.

Complements most red meats: Fillet steak, beef sirloin, rack of ribs, casseroles, pecking duck.

variety : Merlot | 100% Merlot

winery : KWV Classic Collection

winemaker :

wine of origin : Paarl

analysis : alc : 13.5 % vol rs : Dry g/l pH : 3.59 ta : 5.98 g/l

type : Red **wooded**

in the vineyard : Climate: Mediterranean - The summers are moderate and dry with cold and wet winters. The rainfall is approximately 600 - 700 mm per annum.
Soil: Vineyards are situated on approximately 80cm deep gravely/sandy soils with under laying clay. These duplex soils contributes to balanced growth and the under laying clay acts as a water reservoir.

about the harvest: Grapes were harvested at full ripe stage of 24° Balling.

in the cellar : The must was inoculated with a pure yeast strain and fermented on the skins until dry. Fermentation took place in stainless steel tanks at temperatures of 26 - 28 °C after which the juice was pressed and allowed to undergo malolactic fermentation. The wine was then aged in oak barrels for 16 months before being blended and bottled.

