

Klein Tulbagh Merlot Reserve 2001

This wine is rich in mulberry and blackberry flavours, followed through on the palate with meatiness. Good oak and fruit integration.

Gamebirds, roast lamb, steak and "waterblommetjiebredie".

variety : Merlot | 100% Merlot

winery : Tulbagh Winery

winemaker : Carl Allen & Elsabé le Roux

wine of origin : Tulbagh

analysis : alc : 14.7 % vol rs : 2.6 g/l pH : 3.38 ta : 5.9 g/l va : 0.7 g/l so2 : 63 mg/l fso2 : 26 mg/l

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

pack : Bottle

Michelangelo International Wine awards 2003 - Silver
Veritas 2003 - Bronze

ageing : Enjoy now or over the next three years.

in the vineyard : Grapes are from high trellised vineyards planted in a north / south row direction against east facing slopes.

about the harvest : Grapes were harvested at sugars of 25°B with 5g/l acidity.

in the cellar : Fermentation took place on the skins in open fermenters at temperatures between 25 and 30°C. Punch downs were done every 4 hours. The wine underwent malolactic fermentation. After fermentation the wines were matured under a watchful eye in a combination of 300 l French and American oak barrels for 12 months.

