



Kranskop Merlot 2009

Viticulture:

- Soil - Deep stony loamy soils on southeast facing slopes.
- Trellis - Vines are trellised in a east west row direction on a 5 wire system with 2m poles to keep the canopy in position for optimal use of sunlight without leaving the grapes in direct sun.
- Growth - Small to medium canopy.
Crop removal of green and uneven bunches (green dropping) are done four weeks before harvest to get even ripening and smallest possible berry sizes.
- Age of vine - 9 years

Harvesting:

- Handpicked on the 12/03/2008
- Picked before 12h00
- Picked at 24.0 °B
- TA : 6.4g/l
- pH : 3.4
- Yield: 7 ton / ha

Vinification:

- Hand sorting of grapes before destemming.
- Destemming direct into open top fermenters.
- 48 h cold soaking at 8-10 °C
- Punching through by hand every four hours for first three days and after that only every six hours for four days.
- Fermentation temperature: 23 – 26 °C
- Fermentation Duration: 7 days
- Skin maceration: 6 days
- After maceration dejuiced into Stainless Steel tanks.
- Skins was pressed with basket press and pumped with free run.
- Total wine per ton recovery 625 lt/ton
- Malolactic fermentation took place in the Stainless Steel tanks.
- Wood aging: 40% new 225 lt French oak medium toasted barrels and 60 % 225 lt third fill French oak medium toasted barrels for twelve months.

Tasting notes:

Deep red colour, well balanced with soft ripe fruit and sweet earthy flavours. Delicate fruit tannins follow on the palate – rounded by subtle oak.
Excellent Aging Potential.

Food Pairing :

Duck, Ham & Vegetarian Dishes.

Wine Analysis:

Alc : 14.2 %vol
TA : 6.0 g/l
pH: 3.5
RS: 2.4 g/l