



# SOUTH AFRICA KLEINDAL

## MERLOT

### *The Vineyards*

Merlot by nature is very sensitive to heat and prefers cooler areas therefore we plant our Merlot on the lower mountain slopes in deep Karoo soils that retain water well. These soils render a good buffer capacity against unfavourable weather conditions. Severe shooting thinning followed by crop control after veraison is necessary to ensure that a good balance between canopy and crop load is achieved. Sufficient light penetration into the canopy is necessary for sufficient colour formation, especially on a cultivar like Merlot. Our Merlot vines are planted mainly South East – North West to protect the grapes from direct sunlight and to utilize the prevailing South Eastern breeze to cool the grapes during the ripening season. Irrigation is supplemented by controlled drip irrigation from the Breede River. Fruit was harvested from the last week of February from 35 specially selected grapes growers in the Robertson Valley.

### *Winemaking*

Grapes were harvested at full ripeness between 24,5° - 26°B from a selection of vineyards. Cold soaking happened two days prior to fermentation to ensure optimum colour and flavour extraction. Fermentation took place in temperature controlled stainless steel tanks at 24° Celsius for 7 days. Eighty percent of the wine was matured on French Oak and twenty percent on American Oak for 7 months to add weight and complexity.

### *Winemaker's Comment*

*Rich, dark red colour with ripe, punchy, plum flavours, sweet black cherry and a velvet finish. Delicate wood does not mask the ripe fruit. Enjoy now with roast chicken, beef, lamb, pasta and steak.*

VINTAGE: 2009  
REGION: ROBERTSON  
WINEMAKER: LOLLY LOUWRENS  
YIELD (TON/HA): 10 - 16 TONS  
ALCOHOL: 13,93%  
PH: 3,37  
TOTAL ACIDITY: 5,74  
RESIDUAL SUGAR: 2,5  
OAK MATURATION: 7 MONTHS  
FERMENTATION TEMP: 24°C  
CELLARING POTENTIAL: 2 - 3 YEARS  
SERVING TEMPERATURE: 12° - 14°C  
ALLERGENS: CONTAINS SULPHITES

CERTIFICATION:  
ISO 22000  
British Retail Consortium  

