



KLEIN TULBAGH MERLOT

Vintage: 2013 (*Limited Release*)

Origin: Tulbagh

Harvest details: The grapes are from high trellised vineyards planted in a north east row direction against east facing hills. Handpicked grapes were harvested at optimal ripeness with a 25° B sugar and acids above 5.6g/l.

Cellar Treatment: Fermentation took place on the skins in open separators at temperatures between 25° and 30°. The skins were punched down every 4 hours. After alcoholic fermentation, the wine went through malolactic fermentation. The wine is matured in second fill French and American oak barrels for 12 months.

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

Chemical Analysis:

Alcohol:	14.35 % vol
Residual sugar:	2.2 g/l
TA:	5.6 g/l
pH:	3.64

Specifications: Heavy weight Claret 438 bottle.
Wine bottled with minimum stress and handling.
45mm Natural Flor cork.
Tree free label (made from sugar cane).
Individually hand waxed (instead of capsules).
Only 1400 bottles produced.

Awards: Gran d' Or - Michelangelo International 2012
Gold - Veritas 2012
Bronze - International Wine & Spirit Competition 2012

Packed: 6 x 750ml

Bottle Barcode: 6005 682 001 967

Outer Barcode: 16005 682 001 964

