



KYBURG Merlot 2010

Deep ruby red in colour. Classic pencil-shavings French oak on nose balanced with dark fruit, red and black berries and cherries flavours with well-structured tannins.

The Vineyard

Altitude: 110 – 140m

Soil Type: Oakleaf & Tukulu

Planted: 2000 & 2001

Irrigation: Drip

Viticulturist: Frans Snyman

The Harvest

Method: Hand-picked in 20kg crates

Yield: 8 t/ha

Time: end Feb to early March

The Winemaking

Winemaker: Jacques Fourie

Must treatment: Cold maceration for 4 days

Fermentation: SST Tank

Maturation: 12 months in French oak 20% new, 80% second fill

Bottled: 2011

Release: Cape Wine 2015

Production: 6'000 bottles

Aging potential: >10 years

Technical Analysis

Alcohol: 14.0%

PH: 3.4

Total acidity: 5.9 g/l

Residual sugar: 3.4 g/l



Past recognitions:

(Kyburg does generally not participate in wine competitions)
2008 Merlot: Mondial du Merlot (Switzerland): 84/100 points
2008 Shiraz: 86/100 points from Weinwelt (Germany)
2007 Cabernet Sauvignon: Santam Classic Wine Trophy;
Silver Award - Best 6-20 out of 235 red wine entries
2007 Shiraz: SA Terroir Award –
Top Shiraz of Stellenbosch Wine Region

Best Competition Rating: Buy, Drink and Enjoy Yourself!