



KYBURG Merlot 2015

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

The Winemaking

Winemaker: Jacques Fourie
Must treatment: Cold maceration for 4 days
Fermentation: Open SS Tank

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

Bottled: 2016

Release: January 2015

Production: 5'000 bottles

Aging potential: >10 years

Technical Analysis

Alcohol: 15%

PH: 3.6

Total acidity: 5.5 g/l

Residual sugar: 3.2 g/l



Best Competition Rating: Buy, Drink and Enjoy Yourself!