



PK MORKEL PETIT VERDOT 2010

<u>VITICULTURIST</u>	DIRKIE MORKEL
<u>WINEMAKER</u>	WILHELM KRITZINGER
<u>ORIGIN</u>	BOTTELARY, STELLENBOSCH
<u>CLIMATE</u>	A COLD WET WINTER, FOLLOWED BY A MILD, DRY SPRING. COOLER THAN AVERAGE SUMMER CREATED PERFECT RIPENING CONDITIONS.
<u>SOIL</u>	GLENROSA
<u>TRELLISING</u>	5 WIRE HEDGE
<u>AGE OF VINES</u>	10 YEARS OLD
<u>YIELD</u>	5.5 TON PER HECTARE
<u>VINIFICATION</u>	THE GRAPES WERE HARVESTED AT 25 °B, COLDSOAKED BEFORE IT WAS INOCULATED WITH N.T.50. YEAST, AND FERMENTED AT 26°C FOR ABOUT 4 DAYS. FERMENTED DRY ON SKINS. PUMPED OVER 3 TIMES DAILY DURING ALCOHOLIC FERMENTATION. MALOLACTIC FERMENTATION WAS COMPLETED IN TANKS. THE WINE MATURED IN NEW FRENCH OAK BARRELS FOR 28 MONTHS. ONLY 3500 BOTTLES PRODUCED.
<u>TASTING NOTES</u>	OPAQUE PURPLE-BLACK COLOUR. CHOCOLATE, PLUMS, LEADPENCIL AND CEDARWOOD ON THE NOSE. TOASTED NUTS AND DARK BLACKCURRANT FRUIT ON THE PALATE. A COMPLEX, CONCENTRATED WINE WITH A LINGERING AFTERTASTE. THE WINE HAS AN AGEING POTENTIAL OF 10 YEARS.
<u>ANALYSIS</u>	ALC: 14.27 PH: 3.71 RS: 1.3 TA: 6.2