

Franschhoek Cellar Reserve Petit Verdot 2003

2008 Swiss International Air Lines Wine Awards "Seal of Approval"

Full-bodied red wine. Berry fruit aroma softly styled in character because of wood maturation and hints of spices and cinnamon. Marked by intense berry flavours, this is a powerful and textured wine of great complexity and length.

Full-flavoured red meat dishes, aged steaks and slow roasts.

variety : Petit Verdot | Petit Verdot, Merlot, Shiraz

winery : Franschhoek Cellar

winemaker : Stephan Smit

wine of origin : Coastal

analysis : alc : 13.8 % vol rs : 2.72 g/l pH : 3.71 ta : 5.13 g/l

type : Red

pack : Bottle

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ageing : This wine will develop and should be at its best within five years of the vintage.

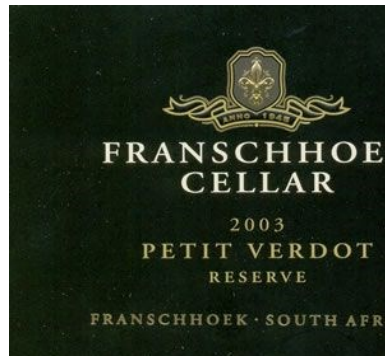
in the vineyard : Grapes originated from Franschhoek Region

Average age of vines: +-5 years

Type of Soil: Alluvial.

about the harvest: Harvested by hand when sugar is 25°B.

in the cellar : After crushing and destalking the pulp is pumped directly into separators, where skin contact is given through cold soaking for 24 hours. Pulp is inoculated with active dry yeast and fermentation took place at about 24 to 27°C. Colour and flavour are extracted from the skins through pump-over during fermentation. Wine is then inoculated with selected malolactic bacteria. The Petit Verdot is unwooded, but the blending components Shiraz had 100% American oak and Merlot had 100% French oak for 5 months.



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