

Franschhoek Cellar Merlot 2004

A medium bodied with berry fruit aromas softly styled in the character because of barrel maturation.

Red meat dishes.

variety : Merlot | 100% Merlot

winery : Franschhoek Cellar

winemaker : Stephan Smit

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 3.5 g/l pH : 3.79 ta : 4.9 g/l

type : Red **style** : Dry **body** : Medium **taste** : Fruity **wooded**

pack : Bottle

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

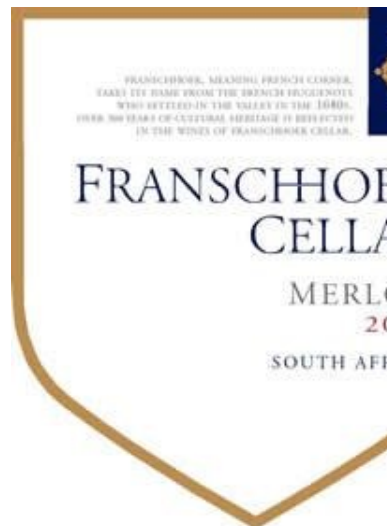
in the vineyard : Grapes originated from the Franschhoek Region.

Average age of vines: 5 - 10 years

Type of soil: Alluvial

about the harvest: Harvested by hand when sugar reached 23 - 25° Balling.

in the cellar : After crushing and destalking the pulp is pumped directly into rotor tanks and inoculated with dry yeast. Fermentation takes place at about 24 - 27°C. Colour and flavour are extracted from the skins through rotation of the rotor tanks during fermentation. The wine is barrel matured for one year in French oak. When the wine is required for bottling, it is stabilised and filtered.



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