

## Franschhoek Cellar Reserve Merlot 2003

Full bodied red wine with the unique characters of mulberry and a hint of spiciness, softly styled with excellent wood integration.

Ideal for duck breast or any game bird dish, it will also suit venison, in particular grilled ostrich, or any light meats.

**variety :** Merlot | 86% Merlot, 14% Petit Verdot

**winery :** Franschhoek Cellar

**winemaker :** Stephan Smit

**wine of origin :** Coastal

**analysis :** alc : 14.0 % vol   rs : 2.52 g/l   pH : 3.53   ta : 5.44 g/l

**type :** Red   **body :** Full   **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 farm La Bri in the Franschhoek region.

Average age of vines: 10+ years

Type of soil: Alluvial

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

**in the cellar :** After crushing and destalking, the pulp was pumped directly into kombi-tanks or separators, where skin contact was given through cold soaking for 24 hours. Pulp was 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-overs during fermentation. The wine was then inoculated with selected malolactic bacteria and matured on medium toasted French oak staves.

### Franschhoek Cellar

Franschhoek

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