

Franschhoek Cellar Reserve Merlot 2004

2008 Swiss International Air Lines Wine Awards â€” Bronze Award

2007 Swiss International Air Lines Wine Awards - Bronze Medal

Full bodied red wine with the unique characters of sweet blueberry 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 : 14.3 % vol rs : 2.73 g/l pH : 3.53 ta : 5.58 g/l

type : Red **body** : Full **wooded**

pack : Bottle **closure** : Cork

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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 the farm Montagne belonging to Graham Howes, also a member of the Biodiversity & Wine Initiative.

Average age of vines: 9 years

Type of soil: Alluvial

about the harvest: Harvested by hand when sugar reached 26-27Â° Balling.

in the cellar : After crushing and destalking, the pulp was pumped directly into tanks, where skin contact was given through cold soaking for 24 hours. Pulp was inoculated with active dry yeast and fermentation took place at about 27Â°C. Colour and flavour are extracted from the skins through pump-overs 4 times a day during fermentation. The wine was then inoculated with selected malolactic bacteria and matured in 20% new and 80% 2nd and 3rd fill French oak barrels for 18 months



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