

Franschhoek Cellar Reserve Petit Verdot 2005

2008 Old Mutual Trophy Awards - Bronze Medal (70/100)

Veritas 2007 - Bronze

Full-bodied dry red wine. Black fruit aroma softly styled in character because of wood maturation and hints of spices and cinnamon. Marked by intense black fruit 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 | 100% Petit Verdot

winery : Franschhoek Cellar

winemaker : Stephan Smit

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 2.03 g/l pH : 3.75 ta : 5.60 g/l

type : Red body : Full taste : Fruity wooded

pack : Bottle closure : Cork

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ageing : This wine will develop and should be at its best within 5 years of the vintage.

in the vineyard : Grapes came from the La Bri farm in the Bo-hoek area of the Franschhoek Valley.

Average age of vines: 5 years

Type of Soil: Alluvial

about the harvest: Machine harvested at 26° B.

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 27° 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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