

Franschhoek Cellar Merlot 2005

Medium bodied red wine. Berry fruit aromas, softly styled character because of wood maturation. A medium-bodied wine filled with black cherry and plum flavours which linger tantalisingly.

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

variety : Merlot | 100% Merlot

winery : Franschhoek Cellar

winemaker : Stephan Smit

wine of origin : Coastal

analysis : alc : 14 % vol rs : 2.57 g/l pH : 3.72 ta : 5.17 g/l

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

pack : Bottle **closure :** Cork

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 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.



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