

Franschhoek Cellar The Old Museum Merlot 2007

This dark plum coloured wine has aromas of forest floor, Christmas cake and red cherries. The aromas of the nose are also expressed on the palate. The palate finishes fresh and clean.

Enjoy on it's own, or pair it with a tasty meat dish.

variety : Merlot | 100% Merlot

winery : Franschhoek Cellar

winemaker : Stephan Smit

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 4.5 g/l pH : 3.58 ta : 5.6 g/l

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

pack : Bottle **closure :** Screwcap

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

in the vineyard :

Age of vines: 6 - 25 years

Climate: Cooler slopes influenced by the valley breezes allows a long slow ripening of the grapes giving the wine its fruity and delicate structure.

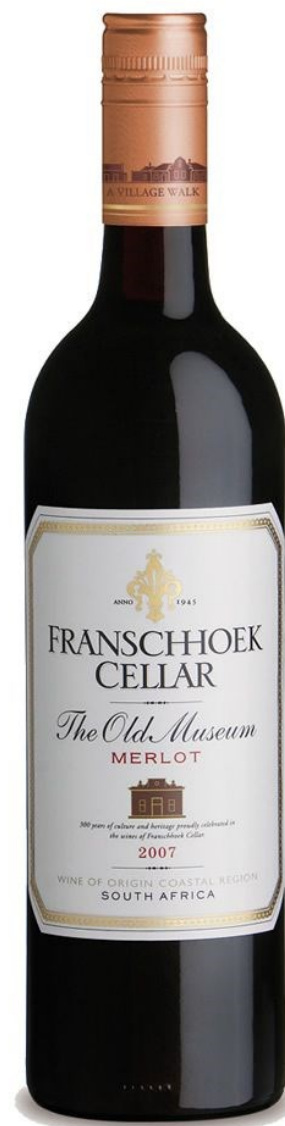
Soils: The vineyards are planted in very particular soil types to allow for optimum vine growth balance and quality.

Trellis: Combination of bush vines and trellised.

Yield: Between 4 and 12 tons per hectare.

about the harvest: These Merlot grapes were harvested ripe (25° B), to give the wine its ripe fruit nose and supple texture.

in the cellar : Cold maceration takes place for 24 hours. The juice is then inoculated with specially chosen wine yeast and allowed to ferment. Temperature monitoring combined with the pumpovers and punchdowns are crucial in the making of this quality wine. Maturation is done on French oak for 8 to 12 months, after which the wine is selectively blended and bottled.



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