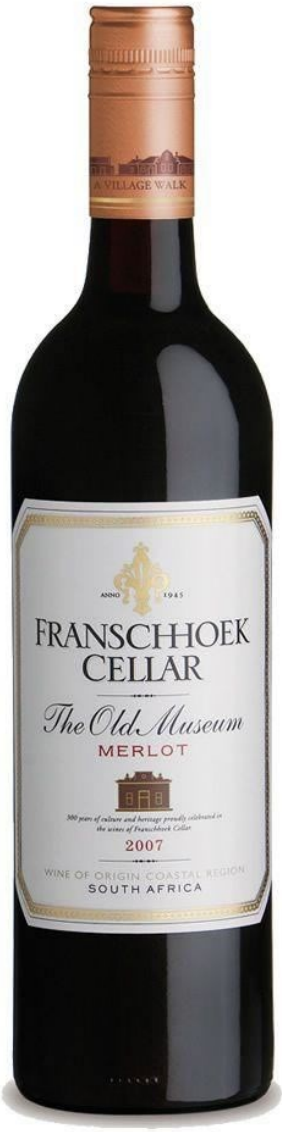
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Franschhoek Cellar - The Old Museum Merlot 2008

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 this wine on its 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 can be enjoyed now or cellared for up to 5 years from vintage.

in the vineyard :
Age of vines: These specially chosen vineyards vary from 6 - 25 years in age.
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: Specially chosen vineyards are planted on very particular soil types allow for the 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 pump-overs and punch-downs 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.

Franschhoek Cellar
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