

## Rawbones Butchers Block (Merlot Cabernet Franc) 2008

Fragrant, ripe red fruit medley of plums and dark cherries, savoury with a touch of gamey complexity, juicy with delicate tannin structure, silky and elegant.

**variety** : Merlot | 71% Merlot, 29% Cabernet Franc

**winery** : Oak Valley

**winemaker** : Pieter Visser

**wine of origin** : Elgin

**analysis** : alc : 13.5 % vol    rs : 3.3 g/l    pH : 3.6    ta : 5.3 g/l

**type** : Red

**pack** : Bottle    **closure** : Cork

**in the vineyard** : Aspect: South-West facing slopes

Elevation: 310m – 580m

Soil Type: Medium texture gravelly soils with a structured clay layer

Cultivar: Merlot (71%); Cabernet Franc (29%)

Rootstock: R99, R110, Ruggeri 140

Planting Date: 1999 - 2001

Irrigation: Post harvest irrigation only

Trellising: xtended Perold

**about the harvest**: The grapes were hand picked.

Harvest Date: 25th March 2008 – 01st April 2008

Analysis at Harvest: Sugar: 25.2° - 25.8° Balling

Total Acid: 4.5 – 5.9

pH: 3.42 – 3.66

Yeasts: BDX, WE 372

**in the cellar** : The grapes were hand picked and crushed. Maceration took place for 4 days before fermentation. Pumped over 3 times per day and pressed after 16 days. Taken to barrel and MLF in barrel, racked 4 times, 18 months in barrel. ±20% new French oak, balance 2nd & 3rd fill French oak.

Date of Bottling: 06 August 2008

