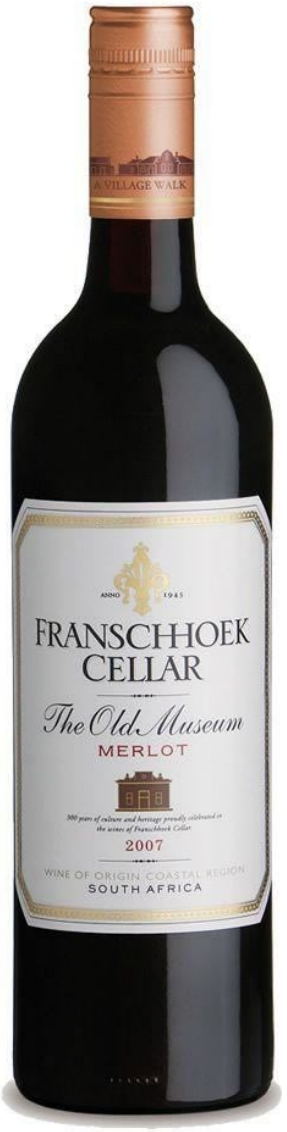
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Franschhoek Cellar - The Old Museum Merlot 2010

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.

We highly recommend this as an effortless social sipper or with spicy sausages, roast lamb, spaghetti bolognaise, pizza or cottage pie.Best served between 16°C and 18°C for easy social drinking with or without food.



variety : Merlot | 100% Merlot
winery : Franschhoek Cellar
winemaker : Richard Duckitt
wine of origin : Coastal
analysis : **alc :** 14.0 % vol **rs :** 4.4 g/l **pH :** 3.52 **ta :** 5.46 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 : Vine age: These specially selected vineyards vary from 6 to 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 selected vineyards planted on very particular soil types allow for the optimum vine growth balance and quality.
Trellis: Combination of bush vines and trellised.

about the harvest: Harvest: These Merlot grapes were harvested ripe (25 Brix), to give the wine its ripe fruit nose and supple texture.
Yield: Vineyards vary according to growth, and deliver between 4 and 12 tons per hectare.

in the cellar : Cold maceration on the skins for 24 hours before inoculation with selected yeast. Fermentation at controlled temperatures with regular gentle pump-overs and punch-downs is followed by 8-12 months maturation on French oak before final blending, stabilisation and bottling.

Franschhoek Cellar

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