

## Rawbones Butchers Block (Merlot Cabernet Franc) 2009

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** : 15 % vol **rs** : 1.6 g/l **pH** : 3.66 **ta** : 5.6 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  
Rootstock : R99, R110, Ruggeri 140  
Planting Date : 1999 - 2001  
Irrigation : Post harvest irrigation only  
Trellising : Extended Perold  
Plant Density : 2 564 – 3 333 vines / ha

**about the harvest**: Harvest Date : 25th March 2009 – 01st April 2009

Analysis at Harvest :  
Sugar: 25.2 – 25.8°B  
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 : 12 August 2011

