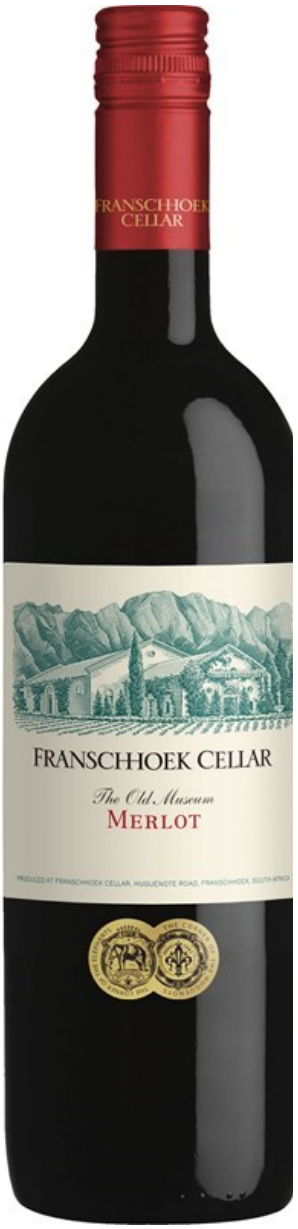
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Franschhoek Cellar - The Old Museum Merlot 2016

Bright ruby red with attractive of plum and black cherry aromas tinged with herbal tea, liquorice and gentle oak spice. Soft and juicy with mouth-filling summer berry flavours that finish smoothly with sour cherry succulence.

Best served between 16° C and 18° C for easy social drinking with or without food. Great with spicy sausages, roast lamb, spaghetti bolognaise, pizza or cottage pie,



variety : Merlot | 95% Merlot, 5% Malbec
winery : Franschhoek Cellar
winemaker : Richard Duckitt
wine of origin : Western Cape
analysis : **alc :** 14.00 % vol **rs :** 3.5 g/l **pH :** 3.5 **ta :** 5.8 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : Drinking well already, but may be cellared for up to 3 years from vintage.

Inspiration: Established in 1954, the old museum houses a fascinating journey through the early pioneer life and times in the Franschhoek valley chronicling intriguing geneology of the original Huguenot settlers. Our MERLOT pays homage to this French ancestory at the heart of our valley.

in the vineyard : The grapes are selected from vineyards varying in age from 8 to 26 years. The vineyards are planted on very particular soil types to allow for the optimum vine growth balance.

about the harvest: Picked by hand through February at an average ripeness of 25° B.

in the cellar :
Each parcel of grapes was cold macerated on the skins for 24 hours before inoculation with selected yeast. Fermentation at controlled temperatures with regular gentle pumpovers and punchdowns followed by 8 - 12 months maturation on French oak before final blending, stabilisation and bottling.

Franschhoek Cellar

Franschhoek
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