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Franschhoek Cellar The Last Elephant NV

A red wine blended from the best batches the winery can produce every year. Polished black fruit, evident tannins yet supple with a complex palate and a well-integrated modern finish. An iron fist in a velvet glove.

The nose is evocative, showing blackcurrants, red cherries, cedar wood, lead pencil and cigar box aromas. These develop in the glass and are joined by raspberry, black cherry, spice and a hint of gaminess. On the palate, the wine is powerful but elegant, with fine tannins that continue to soften in the glass. A wine that lives up to the mystical legacy of the gentle giants that once roamed the mountains of the Winelands.



variety : Merlot | 52% Merlot, 29% Cabernet Sauvignon, 10% Cabernet Franc, 9% Malbec
winery : Franschhoek Cellar
winemaker : JD Roussouw
wine of origin : Stellenbosch
analysis : **alc :** 14 % vol **rs :** 3.5 g/l **pH :** 3.5 **ta :** 6.0 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Enjoy over the next decade.

The town of Franschhoek was originally called Oliphants Hoek, meaning Elephant's Corner, and named after the herds of elephant that roamed the surrounding valley and mountains. The original mountain pass out of Franschhoek was built on an old elephant trail that carried these majestic creatures between their summer and winter pastures. To this day, the Franschhoek Valley holds the elephant dear as a symbol of the power and finesse that mark the wines born of its fertile earth.

The Last Elephant was seen leaving the valley late in the 19th Century, inspiring this characterful, evocative wine.

in the vineyard : The vineyards used for the production of the Last Elephant are located in Stellenbosch. They are relatively sheltered from the prevailing breezes coming off False Bay and therefore enjoy a slightly warmer but still mostly maritime climate. The vineyards are planted in deep, well-drained soils with a good clay component and excellent structure. Vineyard management is tailored to ensure premium quality, concentrated fruit, which includes green harvesting and shoot thinning.

Deep, well-drained soils
Block size: 2.8 ha
Row Direction: NNW-SSE
Elevation: 160-205 m above sea level
Aspect: West to northwest
Mean ripening temperature: 21° - 22° C
Distance from ocean: 8 km
Ripening Sunshine: 12 hours per day
Age of soil: 40 - 50 million years

about the harvest: The grapes were hand-picked and fermented in closed tanks at temperatures of 25° - 28° C.

in the cellar : The young wine received a post-fermentation maceration of 35 days, followed by malolactic fermentation in stainless steel. On completion of the malolactic fermentation, the wine was racked into 100% new French oak. The wine was then

matured in oak for 22 months, followed by 24 months in bottle before release.

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