

Franschhoek Cellar Merlot 2003

Medium bodied red wine. Berry fruit aromas, softly styled character because of wood maturation. A medium-bodied wine filled with black cherry and plum flavours which linger tantalisingly.

Ideal for duck breast or any game bird dish, it will also suit venison, in particular grilled ostrich, or any light meats.

variety : Merlot | 100% Merlot

winery : Franschhoek Cellar

winemaker : Stephan Smit

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 2.57 g/l pH : 3.72 ta : 5.17 g/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**

pack : Bottle

Veritas Silver

ageing : Maturation aging potential of 5 to 8 years.

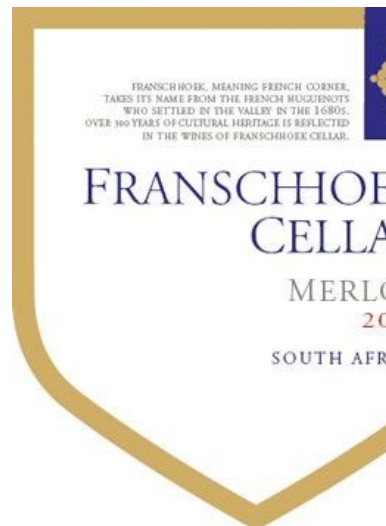
in the vineyard : Grapes originated from Franschhoek Region

Average age of vines: 5-10 years

Type of soil: Alluvial

about the harvest: Harvested by hand when sugar is 25Å°B.

in the cellar : After crushing and destalking the pulp is pumped directly into kombi-tanks or separators, where skin contact is given through cold soaking for 24 hours. Pulp is inoculated with active dry yeast and fermentation took place at about 24 to 27Å°C. Colour and flavour are extracted from the skins through pump-overs during fermentation. Wine is then inoculated with selected malolactic bacteria. Wine is maturing on French medium toasted oak staves.



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