

## Franschhoek Cellar Reserve Merlot 2002

The unique characters of mulberry and a hint of spiciness blend in a softly styled Merlot with excellent wood integration.

**variety** : Merlot | 100% Merlot

**winery** : Franschhoek Cellar

**winemaker** : Stephan Smit

**wine of origin** : Coastal

**analysis** : **alc** : 16.01 % vol **rs** : 1.65 g/l **pH** : 3.21 **ta** : 7.57 g/l **va** : 0.52 g/l **so2** : 92 mg/l **fso2** : 42 mg/l

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

**pack** : Bottle

Veritas 2005 - Bronze

**ageing** : Maturation aging potential of 5 to 8 years.

**in the vineyard** : Grapes selected from the La Bri farm in Franschhoek

Average age of vines: 14 years

Type of soil: Sandy with a clay undertone

**about the harvest**: Selected blocks harvested by hand at 26Â°B.

**in the cellar** : After crushing and destalking the pulp is pumped directly into rotor tanks and inoculated with active dry yeast. Fermentation takes place at about 27-30Â°C. Colour and flavour are extracted from the skins through rotation of the rotor tanks and aeration 2 times a day during fermentation. When alcoholic fermentation is completed malolactic fermentation took place. The wine was matured for seventeen months in French MT oak barrels, 30% new and 70% second fill.



### Franschhoek Cellar

Franschhoek

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