

Franschhoek Cellar Merlot 2002

Medium bodied red wine. Berry fruit aroma softly styled in character because of wood maturation.

Serv with red meat dishes (beef, game, ostrich).

variety : Merlot | 100% Merlot

winery : Franschhoek Cellar

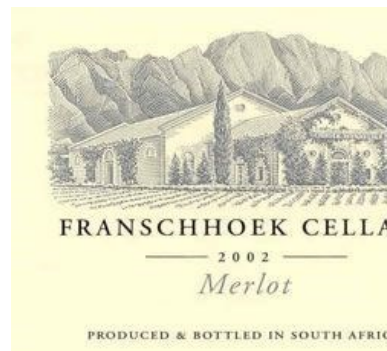
winemaker : Stephan Smit

wine of origin : Coastal

analysis : **alc** : 13.31 % vol **rs** : 1.9 g/l **pH** : 3.37 **ta** : 6.3 g/l

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

pack : Bottle



ageing : This wine will develop and should be at it's best within 5 years of the vintage.

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 25°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°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 no malolactic fermentation took place. The wine was matured for ± eight months on French MT oak staves. When the wine is required for bottling, it is stabilised and filtered.

Franschhoek Cellar

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