

Forge Mill Cabernet Sauvignon/Merlot 2002

United Kingdom only

A full-bodied wine with good structure, which shows ripe blackberry and integrated wood on the nose and palate

Meat dishes

variety : Cabernet Sauvignon | 50% Cabernet Sauvignon, 50% Merlot

winery : Franschoek Cellar

winemaker : Stephan Smit

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 1.81 g/l pH : 3.56 ta : 5.77 g/l

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



ageing : Ready to drink, and will develop within 3 - 5 years.

in the vineyard : Grapes originated from the Coastal Region

Average age of vines: 10 to 15 years

Type of soil: Alluvial

about the harvest: Harvested by hand when sugar is 23Â°B - 25Â°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 24 - 27Â°C. Colour and flavour are extracted from the skins through rotation of the rotor tanks during fermentation. When fermented dry, malolactic fermentation follows. The wines were separately matured for Â± 6 months with French Oak.

Franschoek Cellar

Franschoek

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