



FRANSCHHOEK CELLAR



Analysis

Alcohol: 14.00%

pH: 3.5

TA 5.8 g/l

RS: 3.5 g/l

The Old Museum

Merlot

2017

Inspiration

Established in 1954, the old museum houses a fascinating journey through the early pioneer life and times in the Franschoek valley, chronicling intriguing geneology of the original Huguenot settlers. Our Merlot pays homage to this French ancestry at the heart of our valley.

Tasting Note

Bright ruby red with attractive plum and black cherry aromas tinged with herbal tea, liquorice and gentle oak spice. Soft and juicy with mouth-filling summer berry flavours that finish smoothly with sour cherry succulence.

The Source

The grapes are selected from vineyards varying in age from 8 to 26 years. The vineyards are planted on very particular soil types to allow for the optimum vine growth balance. Picked by hand through February at an average ripeness of 25°B.

Winemaking Approach

Each parcel of grapes was cold macerated on the skins for 24 hours before inoculation with selected yeast. Fermentation at controlled temperatures with regular gentle pump-overs and punch downs, followed by 8 to 12 months maturation on French oak before final blending, stabilisation and bottling.

Food Pairing

Best served between 16°C and 18°C for easy social drinking with or without food. Great with spicy sausages, roast lamb, spaghetti bolognese, pizza or cottage pie.

Ageing Potential

Drinking well already, but may be cellared for up to 3 years from vintage.

Wine of Origin

Western Cape



PRODUCED FOR FRANSCHHOEK CELLAR
HUGUENOTE ROAD, FRANSCHHOEK, SOUTH AFRICA