

## Rawbones Butchers Block (Merlot Cabernet Franc) 2008

main variety Merlot

vintage 2008

analysis alc: 13.5 | ph: 3.6 | rs: 3.3 | ta: 5.3

type Red

producer Oak Valley

winemaker Pieter Visser

wine of Elgin

### tasting notes

Fragrant, ripe red fruit medley of plums and dark cherries, savoury with a touch of gamey complexity, juicy with delicate tannin structure, silky and elegant.

### blend information

71% Merlot, 29% Cabernet Franc

### in the vineyard

Aspect: South-West facing slopes

Elevation: 310m – 580m

Soil Type: Medium texture gravelly soils with a structured clay layer

Cultivar: Merlot (71%); Cabernet Franc (29%)

Rootstock: R99, R110, Ruggeri 140

Planting Date: 1999 - 2001

Irrigation: Post harvest irrigation only

Trellising: xtended Perold

### about the harvest

The grapes were hand picked.

Harvest Date: 25th March 2008 – 01st April 2008

Analysis at Harvest: Sugar: 25.2° - 25.8° Balling

Total Acid: 4.5 – 5.9

pH: 3.42 – 3.66

Yeasts: BDX, WE 372

### in the cellar

The grapes were hand picked and crushed. Maceration took place for 4 days before fermentation. Pumped over 3 times per day and pressed after 16 days. Taken to barrel and MLF in barrel, racked 4 times, 18 months in barrel. ±20% new French oak, balance 2nd & 3rd fill French oak.

Date of Bottling: 06 August 2008

