



Rawbones Butchers Block (Merlot Cabernet Franc) 2009

main variety Merlot

vintage 2009

analysis alc: 15 | ph: 3.66 | rs: 1.6 | ta: 5.6

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

Rootstock : R99, R110, Ruggeri 140

Planting Date : 1999 - 2001

Irrigation : Post harvest irrigation only

Trellising : Extended Perold

Plant Density : 2 564 – 3 333 vines / ha

about the harvest

Harvest Date : 25th March 2009 – 01st April 2009

Analysis at Harvest :

Sugar: 25.2 – 25.8°B

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 : 12 August 2011