



THE OLD MUSEUM MERLOT 2023

Established in 1954, the Old Museum houses a fascinating journey through the early pioneer life and times in the Franschhoek Valley, chronicling the intriguing genealogy 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 succulent sour cherry.

THE VINEYARDS

The grapes are selected from vineyards varying from 8 to 26 years in age. The vineyards are planted on particular soil types to allow for the optimum vine growth balance. The grapes are picked by hand to ensure optimal ripeness.

WINEMAKING APPROACH

Each parcel of grapes is 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 of 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 on release but may be cellared for up to 3 years from vintage.

ANALYSIS

Alcohol: 14 % | pH: 3.5 | TA: 5.8 g/l | RS: 3.5 g/l

WINE OF ORIGIN

Western Cape