



CABERNET FRANC VINTAGE SELECT 2013

LOCATION

The Cabernet Franc vineyard is a single vineyard planted on a westerly slope at 180-240m above sea-level. The bunches are small to medium sized with a loose berry set. The soil on this block varies from medium to heavy textured, with a moderate structure and shale mother material. The clay content varies from 15-25%.

WINE MAKING

The grapes are brought into the cellar early morning while it is still cool; followed by de-stalking and crushing. The mash is pumped to fermentation tanks after which yeast is immediately added for fermentation to commence. Fermentation takes place at 20-30°C and aerated pump-overs are performed four times per day with aeration moving the volume of the tank once with every pump-over. Maceration lasts 10 - 18 days and the wine is then pressed with a Bucher Pneumatic press. The first press-wine goes with the free-run and the next press-wine is kept separately and treated with the necessary fining agents. Malolactic fermentation is completed in stainless steel tanks. The wine matures for 18 months in french oak barrels.

TASTING NOTES

This garnet coloured wine has complex notes of mulberries, cassis, pencil shavings and cigar box. The aromas follow through to the palate with a hint of raspberries, blackcurrants and licorice. It is a well-structured complex red wine with elegant tannins. The wine it self will pair perfectly well with venison, ostrich and oxtail. The ageing potential for this wine is 10-15years.

ANALYSIS

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| Alc: | 14 % |
| T.A.: | 5.6 g/l |
| PH: | 3.51 |
| RS: | 3.0 g/l |