



CABERNET FRANC/ CABERNET SAUVIGNON 2011

LOCATION

The Cabernet Sauvignon vineyard is planted on W-NW and W-SW slopes at 155-400m above sea-level. The Cabernet Franc vineyard is planted on a SW slope at 335-350m. The soil on all these blocks varies from medium to heavy textured, with a moderate structure and shale mother material. The clay content varies from 15-20%.

WINE MAKING

Receiving of grapes takes place during the day. Crushing and de-stemming and the mash are pumped to Marionette fermentation tanks where it is cold macerated for two days. Yeast is added so that fermentation could start. Fermentation takes place at between 26-30°C. Aerated pump-overs are done a couple of times per day with aeration moving one times the volume of the tank with every pump-over. Maceration was done for 15 days. Bucher Pneumatic press is used. We keep the free run wine separate from the press. Wine spends 12 Months in French oak barrels. Malo-lactic fermentation in Stainless Steel tanks and barrels. 100 % Stainless Steel fermentation with cooling jackets to control fermentation temperature at 21- 30 °C.

TASTING NOTES

Concentrated flavours of dark berries (cassis) plums and hints of spice are found on the nose. These flavours flow harmoniously together onto a medium-bodied pallet that is lightly coated with velvety tannins.

ANALYSIS

Alc:	14 %
T.A.:	5.4 g/l
PH:	3.55
RS:	4.7 g/l