



## 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

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