

CABERNET FRANC 2009

WINEMAKING

The selection process for this special cuv e already started with the identification of the specific vineyard and working at it with special care from pruning right through to harvesting ensuring a low yield (approximately 5 tons per hectare) and premium quality.

TASTING NOTE

This wine offers cranberry, mulberry and mocha notes on the nose with hints of fragrant cedar wood. The fruit is beautifully ripe and accessible on the palate, the tannins soft and integrated and dark chocolate lingers on the finish.

FOOD PAIRING & SERVING SUGGESTION

Will age for 3 – 5 years but enjoy now with Roast Pork Belly and Polenta with Wild Mushroom Sauce.

ANALYSIS

Residual Sugar 3.3 g/l
Alcohol 14.32 %
Acidity 6.6 g/l
PH 3.52
VA 0.76 g/l
Total Extract 34.2 g/l
Total SO² 100 mg/l
Free SO² 22 mg/l

AWARDS

Silver International Competition of Terroir Wines, Brignoles, France 2013
4 Stars John Platter 2013
Gold Veritas 2012
Gold Michelangelo 2012
Silver London International Wine and Spirit Competition (IWSC) UK 2012
Top 100 South Africa Wine 2013

