

CABERNET SAUVIGNON/ CABERNET FRANC 2009

WINEMAKING

The grapes were picked very ripe at approximately 26 °Balling (Brix) on average. After destemming and slight crushing the mash was taken to open cement fermenters where traditional wine making methods are still implemented. During fermentation the cap was regularly wetted by the traditional method of pushing the skins down into the must manually every two hours. This wine was made in a very old world style. Matured in 300 litre new French oak barrels for 18 months.

TASTING NOTE

This is a blend of 70% Cabernet Sauvignon and 30% Cabernet Franc. Ripe red berries and cherry fruit abound in this blend of two noble varieties. The palate offers structure from youthful tannins and the spicy finish is reminiscent of cherry tobacco, white pepper and cloves. Will improve with ageing for at least 5 years.

FOOD PAIRING & SERVING SUGGESTION

A perfect partner for Rump Steak, Rare Roast Beef and hearty Bean Casseroles.

ANALYSIS

Residual Sugar 3.3 g/l
Alcohol 13.85 %
Acidity 6.2 g/l
PH 3.61
VA 0.77 g/l
Total Extract 35.8 g/l
Total SO² 92 mg/l
Free SO² 27 mg/l

AWARDS

Bronze Veritas 2012
Silver IWSC UK 2012
4 Stars John Platter 2013
Gold International Competition of Terroir Wines, Brignoles, France 2013

