

Franschhoek Cellar Cabernet Sauvignon 2004

Veritas 2007 - Bronze

A medium to full bodied dry red wine with approachable earthy and berry fruit aromas. Blackberry fruits and French oak extracts.

Red meat dishes, game braais and pastas.

variety : Cabernet Sauvignon | 85% Cabernet Sauvignon, 10% Cabernet Franc, 5% Petit Verdit

winery : Franschhoek Cellar

winemaker : Stephan Smit

wine of origin : Coastal

analysis : alc : 12.5 % vol rs : 3.3 g/l pH : 3.75 ta : 4.8 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fragrant **wooded**

pack : Bottle

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ageing : This wine will develop for up to five years after vintage.

in the vineyard : Grapes originated from the Franschhoek Region

Average age of vines: 10 - 15 years

Type of soil: Alluvial

about the harvest: Selected grapes harvested by hand when sugar reached 26° Balling.

in the cellar : After crushing and destalking the pulp is pumped into rotor tanks and inoculated with dry yeast. Fermentation takes place at about 24 - 27°C. After 10 days alcoholic fermentation is completed followed by malolactic fermentation. The wine was barrel matured for one year in French oak.

Franschhoek Cellar

Franschhoek

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