

Franschoek Cellar Cinsaut/Cabernet Sauvignon 2005

This wine combines the supple, juicy fruit of Cinsaut and the rich berry flavour of Cabernet Sauvignon for an easy-drinking, anytime red blend.

It will go well with light meats, pâtés and pastas.

variety : Malbec | 62% Cinsaut, 23% Cabernet Sauvignon, 15% Mourvedre

winery : Franschoek Cellar

winemaker : Stephan Smit

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 2.9 g/l pH : 3.37 ta : 5.4 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle

ageing : Enjoy within two years of vintage.

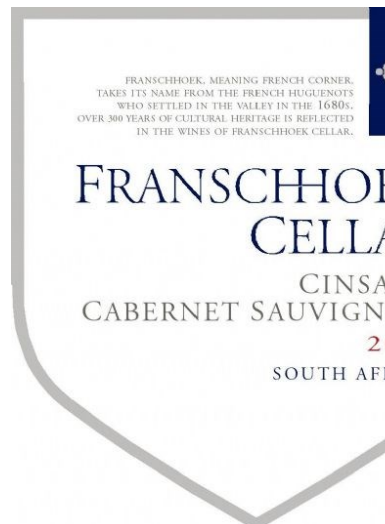
in the vineyard : Grapes originated from Paarl and Franschoek Regions

Average age of vines: 10 years

Type of soil: Alluvial

about the harvest: Selected blocks are harvested by hand when sugar reached 25° Balling.

in the cellar : After crushing and destalking, the pulp is pumped directly into rotor tanks, where skin contact is given through cold soaking for 24 hours. Pulp is inoculated with active dry yeast and fermentation took place at about 24 to 27°C. Colour and flavour were extracted from the skins through rotation of tanks during fermentation. After natural malolactic fermentation wine then matures on medium toasted French oak staves. The Cabernet and Cinsaut is made separately and blended just before bottling.



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