

L'Avenir Cabernet Franc 2006

Colour: Crimson-red.

Bouquet: Sandalwood, spicy with dark fruit aroma.

Taste: Fresh acidity and gentle tannin structure ending with a well-balanced, earthy finish.

Soft spicy with dark fruit. Fresh acidity and soft tannin structure.

variety : Cabernet Franc | 100% Cabernet Franc

winery : L'Avenir Vineyards

winemaker : Tinus Els

wine of origin :

analysis : alc : 14.0 % vol rs : 1.94 g/l pH : 3.64 ta : 5.42 g/l

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

pack : Bottle **size :** 0 **closure :** Cork

in the vineyard : **Vineyard region:** Estate grapes from trellised vineyards on the farm with North East and North West slopes.

Vintage: A warm dry summer resulted in excellent healthy ripe grapes, small berries, thick skins and good colour extraction. Yields were low and good concentration was experienced in all the red varieties. Good fruit extraction from the Cabernet Franc varietal.

about the harvest: The grapes were harvested between 7 and 8 March 2006.

in the cellar : **Yeast:** Variety Saccharomyces Cerevisiae Strains (NT116, WE372)

Fermentation: These wines were carefully made with soft pumpovers every four hours for 10 - 15 minutes. The intensity of pumpovers depends from vintage to vintage to obtain the best colour and tannin extraction. Fermentation temperatures between 24° to 28° C and wine was pressed just after alcoholic fermentation finished.

Maceration: 24 hours cold soak only

Malolactic fermentation: 100% in tank.

Maturation: Aged in 225 litre French oak barriques for 4 months. 50% 4th fill, 50% 5th fill.

Fining: None

Bottling: Bottled under sterile filtration.

