

Franschhoek Cellar Reserve Cabernet Franc 2004

2008 Swiss International Air Lines Wine Awards â€” Bronze Award

Full-bodied dry red wine with an approachable earthy and berry fruit aroma. This full-bodied Cabernet Franc shows classic blackberry notes with hints of warm oak â€” soft textured and plump.

Complements slow roasted meats with subtle flavours. Also try it with roast turkey.

variety : Cabernet Franc | 85% Cabernet Franc, 15% Shiraz

winery : Franschhoek Cellar

winemaker : Stephan Smit

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 3.32 g/l pH : 3.58 ta : 5.19 g/l

type : Red **body :** Full **taste :** Fragrant **wooded**

pack : Bottle **closure :** Cork

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ageing : This wine will develop for up to 5 years after vintage.

in the vineyard : Grapes originated from the farm La Bri in the Franschhoek Region.

Average age of vines: 10 years

Type of soil: Alluvial

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

in the cellar : After crushing and destalking, the pulp was pumped directly into tanks, where skin contact was given through cold soaking for 24 hours. Pulp was inoculated with active dry yeast and fermentation took place at about 27Â° C. Colour and flavour are extracted from the skins through pump-over during fermentation. After fermentation, the wine is left on skins for two weeks. The wine is then inoculated with selected malolactic bacteria after which the wine is matured on 25% New and 75% 2nd and 3rd fill French oak barrels for 18 months.



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