

Franschoek Cellar Cabernet Sauvignon 2005

Medium to full-bodied dry red wine with an approachable earthy and berry fruit aroma. Blackberry fruits and well integrated oak extracts. This medium-bodied Cabernet Sauvignon shows classic blackberry notes with hints of warm oak.

Complements slow roasted meats and subtle flavours, also try it with cassoulet or roast turkey.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Franschoek Cellar

winemaker : Stephan Smit

wine of origin : Coastal

analysis : **alc** : 14 % vol **rs** : 3.74 g/l **pH** : 3.62 **ta** : 5.41 g/l

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

pack : Bottle **closure** : Cork

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

in the vineyard : Grapes originated from the Franschoek Region

Average age of vines: 8 – 10 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 was pumped directly into rotor 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 24° to 27° C. Colour and flavour are extracted from the skins through rotation of tanks during fermentation. After fermentation, the wine is left on skins for two weeks. The wine went through natural malolactic fermentation after which the wine is matured on French medium toasted oak staves.



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