

## Franschoek Cellar The Churchyard Cabernet Sauvignon 2007

The expressive nose has classic Cabernet Sauvignon flavours of roasted coffee beans and pencil shavings. The red berry aromas continue on the palate. The well-structured palate is classic in style.

Enjoy this wine on it's own, or pair it with a tasty red meat dish.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Franschoek Cellar

**winemaker :** Stephan Smit

**wine of origin :** Coastal

**analysis :** alc : 14.0 % vol rs : 3.5 g/l pH : 3.65 ta : 5.7 g/l

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

**pack :** Bottle **closure :** Screwcap

**ageing :** This wine will develop for up to 6 years after vintage.

### in the vineyard :

Climate: Cool growing season influenced by the valley breezes and altitude allows for a long slow ripening of the grapes giving the wine its juicy yet supple structure.

Soils: These vary from Rich gravely Hutton soil types on the slopes, to lighter sandy loam on the valley floor. Varietals are planted accordingly and so allows for the optimum vine growth balance and quality.

Trellis: Combination of bush vines and trellised.

Yield: Between 4 and 12 tons per hectare.

**about the harvest:** Cabernet Sauvignon grapes were harvested ripe at Franschoek Vineyards (25 Brix), to give the wine its rich and ripe texture.

**in the cellar :** Cold maceration takes place for 24 hours allowing maximum colour extraction. the juice is then inoculated with specially chosen wine yeast and allowed to ferment at a carefully monitored optimum temperature. Pumpovers are combined with punchdowns and are done 3 times per day. Maturation is done on French Oak for 8 - 12 months, after which the wine is carefully blended.



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