

De Leuwen Jagt Cabernet Franc / Merlot 2005

Aromas of fresh fruit and a touch of earthiness. Palate of blackcurrants and touch of mint ending with mild spice.

variety : Cabernet Franc | 50% Cabernet Franc 50% Merlot

winery :

winemaker : Cerina de Jongh

wine of origin : Coastal

analysis : alc : 13.96 % vol rs : 2.7 g/l pH : 3.69 ta : 5.4 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity

pack : Bottle **closure :** Cork

in the vineyard : Cooler dry conditions yielded healthy, elegant wines with lower alcohols and soft tannins.

about the harvest: 2005 was a long harvest and started later than usual. Shiraz and Merlot are especially promising.

in the cellar : The grapes are crushed and transferred to fermentation tanks where they are pumped over regularly. After alcoholic fermentation the wine is racked and the skins are gently pressed. The tanks are inoculated with malolactic bacteria to complete the secondary fermentation. After maturation of some months the wine is blended and sterile filtered prior to bottling.

