

Ondine Cabernet Franc 2008

Colour: Deep crimson red colour.

Aroma: Berries, prunes, cherry's, tobacco with a subtle toast and oak.

Flavour: Dark berry fruit, herbaceous and spicy

Finish: Soft ripe tannin structure with a balanced palate

General: Cabernet Franc is often the lesser partner in great blends. Although it is not as well known in South Africa, Cabernet Franc wine from our estate has proven to be distinct in aromas and elegant in style. This wine is produced to showcase the unique character.

variety : Cabernet Franc | 100% Cabernet Franc

winery : Ormonde Wines

winemaker : Michiel du Toit

wine of origin : Darling

analysis : alc : 14.5 % vol rs : 2.8 g/l pH : 3.54 ta : 5.6 g/l

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

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

ageing : Optimum drinkability: 2009 - 2014

about the harvest: The grapes were handpicked at 23.5°B into small bins.

Harvest date: March 2008

in the cellar : At the cellar it was cooled down to 15°C, and 20% juice seeped off before fermentation. After three weeks of fermentation, the juice was separated from the skins and pips to limit tannin extraction. This in turn creates a smooth and integrated palate. Plunging of the cap and pumping over of the wine was alternated. The wine was barrel aged for twelve months. Comprising of barrels mostly from the Sylvain cooperage, 50% being new.

Bottling date: December 2009

