

Eikendal Cabernet Franc 2005

This Cabernet Franc is full-bodied and elegant. The nose is full of ripe red and black berry and fruit, with hints of tobacco, chocolate, mint and spice flavours. The palate shows sophisticated oak integration and lively acidity, with firm tannins that are drinking well, but will reward with further ageing. All in all an intriguing wine that is layered, well structured and very versatile.

Enjoy with serious beef roasts, or slightly chilled with duck breast.

variety : Cabernet Franc | 100% Cabernet Franc

winery : Eikendal Vineyards

winemaker : Henry Kotze

wine of origin : Stellenbosch

analysis : alc : 13.41 % vol rs : 1.6 g/l pH : 3.42 ta : 5.9 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

ageing : This wine is drinking well now, and can be enjoyed through 2013 and beyond.

in the vineyard : These vineyards have a north-westerly aspect and about 170m above sea level, grown in the Peroldt five-wire trellising system on decomposed Koffieklip ("Coffee Stone"). The Cabernet vineyards comprise about 15 hectares of the 55 planted on the farm.

about the harvest: The winter preceding the 2005 vintage was wonderfully cold and wet, and good weather conditions at the start of the growing season led to good growth. The individual Cabernet Franc blocks were picked early morning to avoid the worst of the heat of the day. The overall quality for the red wine vintage was very good, producing wines with great finesse.

