

Mooiplaas Cabernet Franc 2006

Good, dark colour, cedar wood on the nose, palate shows finely grained oak tannins, good structure, extended barrel ageing saw to seamless integration of fruit and oak, good length on the palate.

variety : Cabernet Franc | 100% Cabernet Franc

winery : Mooiplaas Estate

winemaker : Louis Roos

wine of origin : Stellenbosch

analysis : **alc** : 14.07 % vol **rs** : 1.2 g/l **pH** : 3.82 **ta** : 4.9 g/l

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

pack : Bottle **closure** : Cork

2009 Old Mutual Trophy Wine Show - Bronze medal (70/100)

Veritas 2008 - Bronze

2008 International Wine & Spirit Competition - Bronze

2008 Michelangelo World Wine Awards - Silver Medal

ageing : Accessible now but have potential to age for at least 8 years.

in the vineyard : Age of vines: Average 7 years

Training method: 3-Wire vertical trellis

about the harvest: Harvest date: 13 March 2006

Grape analysis: Balling 25.6; pH 3.49; TA 5 g/l

Average yield: 7.5 tons/ha

in the cellar : Yeast type: NT50

Fermentation method: 9 days on the skins in closed stainless steel tank, fermented at 20 - 25°C, mixed by pumping over.

Maturation: 24 Months in mostly 300 litre barrels.

