

Moreson Cabernet Franc 2008

Colour: Dark maroon with brown tinges indicating developed ageing hues.

Aroma: Strong perfume notes and sweet tobacco/cigar box. The nose also carries dark cherry notes with a hint of typical Cabernet Franc dusty violet character.

Palate: Extremely well balanced wine that shows good balance between aroma and palate. The aroma characters are expressed in the palate. A full bodied and expressive wine that has great mid palate depth.

variety : Cabernet Franc | 100% Cabernet Franc

winery : Moreson

winemaker : Clayton Reabow

wine of origin : Coastal Region

analysis : alc : 15 % vol rs : 2.3 g/l pH : 3.69 ta : 59 g/l va : 0.54 g/l

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

pack : Bottle **closure :** Cork

about the harvest: The grapes are harvested at phenolic ripeness when natural tannin concentrations are ripe.

in the cellar : The grapes are hand sorted and cooled to 16°C before being transferred to open fermentor plastic tanks. The grapes are cold soaked for periods up to 72 hours before being inoculated with the desired yeast strain. The fermenting must is punched down every 4 hours to encourage colour and tannin extraction during ferment. The fermented wine is left in contact with the skins for a period of 21 days. The free run wine is drained and kept separate from the press wine. Malolactic fermentation takes place in older oak barrels and can last up to 60 days. The wine is racked clean after MLF, and racked into 300Liter French oak barrels for 24 months maturation.

