

## Claimé d'Or Cabernet Franc 2008

This wine offers cranberry, mulberry and mocha notes on the nose with hints of fragrant cedar wood. The fruit is beautifully ripe and accessible on the palate, the tannins soft and integrated and dark chocolate lingers on the finish.

Enjoy with roast pork belly and polenta with wild mushroom sauce.

**variety :** Cabernet Franc | 100% Cabernet Franc

**winery :**

**winemaker :** Kobus Burger

**wine of origin :** Breede Rivier

**analysis :** alc : 13.81 % vol   rs : 3.7 g/l   pH : 3.53   ta : 5.9 g/l   va : 0.56 g/l   so2 :  
135 mg/l   fso2 : 23 mg/l

**type :** Red   **style :** Dry

**pack :** Bottle   **closure :** Cork

**ageing :** Will age for 3-5 years but can also be enjoyed now.

**in the vineyard :** Claimé d'Or mostly comprises of calcareous (red clay & lime mix) soil. The high content of lime gives the soil a very high pH which in return results in wines of a natural low pH. The Cabernet Franc vineyard was planted in 2003.

**about the harvest:** The grapes were picked very ripe at 26°B (Brix) on average. After destemming and slightly crushing the mash was taken to open fermenters where traditional wine making methods are still implemented. During fermentation the cap was regularly wetted by the traditional method of pushing the skins down into the must manually every two hours. This together with the pumping-over of the must onto the skins allows the colour and flavour to be extracted very efficiently. After approximately four days of fermentation it was pressed at approximately 5°B and taken to stainless steel tanks where it completed alcoholic fermentation. After malolactic fermentation started the wine was transferred to new 300 liter French oak barrels where it was left to mature for eighteen months.

