

Bushmanspad Estate Cabernet Franc 2007

This Cabernet Franc shows true varietal character with ripe red cherry flavours, spice and creamy brown chocolate and light black pepper. It has a delicate mid-palate with a strong but elegant oaky aftertaste which carries the red cherry flavours beautifully.

variety : Cabernet Franc | 100% Cabernet Franc

winery : Bushmanspad Estate

winemaker : _

wine of origin : Robertson Valley

analysis : alc : 14.5 % vol rs : 2.8 g/l pH : 3.16 ta : 6.8 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

Veritas Awards - Silver Medal

ageing : Maturation Potential: 8 - 10 years

in the cellar : Only healthy optimum ripened grapes are used, harvested early morning, to ensure the flavours are intact. The juice and skins are then pumped into a cooled stainless steel tank, to ensure all flavours of the grape are kept as well as the natural structure is intact. The grapes then undergo fermentation with specially selected yeast for 4 weeks at 20°C.

The grapes are then carefully pressed and then put into the barrels, they are the racked 4 times before bottling.

Wood Ageing: 2 months in top quality American and French Oak Barrels.

